
SHARE PLATTER DINNER MENU

\$85.00 per person

Minimum of 20 guests and maximum of 100 guests

Includes freshly brewed coffee and a selection of blended & herbal teas

ENTREE

House Baked Bread with Hummus, Extra Virgin Olive Oil & Tzatziki

Brown Sugar Grilled Venison with Roasted Beetroot & Chevre Mousse

Prosciutto Wrapped Blue Cod Baked with Herbs & Lemon

MAIN

Wakanui Beef Cheeks, Braised in Pinot with Paris Mash

Ôra King Salmon, baked in a Miso Butter with Furikake & Savoy Cabbage

Merino Lamb Shoulder with Preserved Lemon & Ginger served on Saffron Couscous

Eggplant Ratatouille with Kalamata Olives & Fresh Basil

SIDE

Mixed Salad

Steamed Vegetables

Roast Potato with Rosemary Salt

DESSERT

Petit Four Selection

Mini Tartlets