



SHARE PLATTER MENU

Maximum of 100 Guests

Entree

House Baked Bread with Hummus, EVOO & 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

Sides

Mixed Salad
Steamed Vegetables
Roast Potato with Rosemary Salt

Dessert

Petit Four Selection
Mini Tartlets

Freshly Brewed Coffee and a Selection of Blended & Herbal Teas