



**\$105 PER PERSON**  
**SAMPLE MENU B**

WE SUGGEST ALLOWING 2 ½ – 3 HOURS TO ENJOY THIS MENU  
GROUPS OF 40+ GUESTS WILL BE ASKED TO LIMIT EACH COURSE TO 3 CHOICES

**TO BEGIN**

LOCALLY MADE BREAD, MARINATED OLIVES, OLIVE OIL

**AMUSE BOUCHE**

A TEMPTER FOR YOUR TASTEBUDS, CHEF'S CHOICE

**ENTREES**

'KING PRAWNS THREE WAYS', COCONUT, MANGO, CORIANDER

FREEDOM FARMS TWICE COOKED PORK BELLY, CAULIFLOWER, PINEAPPLE, PEANUTS, VIETNAMESE MINT

EASTERBROOK FARMS DUCK LEG, LIVER, ORANGE, MACADAMIA NUT, WHISKEY, ENDIVE

BEETROOT KOFTAS, BLOOD ORANGE, WALNUT, RADDICCHIO, CLEVEDON BUFFALO CURD

**SORBET**

SERVED AS A PALATE REFRESHER, BETWEEN COURSES

**MAINS**

LONG LINE CAUGHT FISH OF THE DAY, LEEK FONDUE, LEMONGRASS, SQUID

VENISON "SAUERBRATEN", RED CABBAGE, GINGERBREAD DAUPHINE, APPLE, CELERIAC

PREMIUM AGED SIRLOIN, BONE MARROWNAISE, OXTAIL, TRUFFLE, SAVOY CABBAGE, BUCKWHEAT

SPICED KUMARA & QUINOA BEIGNET, TOM KHA GAI, CURRY LEAVES, WILD RICE

ALL MAINS SERVED WITH ROASTED BABY POTATOES

**DESSERTS**

'CARROT CAKE', VALRHONA ALMOND INSPIRATION, CARROT HALWA, CARDAMOM, ALMOND

'PEANUT BUTTER & JELLY SANDWICH'

PETIT FOURS, SELECTION OF HANDMADE SWEET TREATS

NEW ZEALAND CHEESE PLATTER, HOUSEMADE CHUTNEY, CRACKERS

Menus are subject to seasonal availability and may change without notice  
Our talented team of chefs are happy to cater to dietary requirements given in advance