

PRIVATE DINING

If you require something different, wish to add more courses, have dietary requirements or would like a bespoke menu designed specifically for your dinner party, I am more than happy to help.

I am also able to help with wine choices or matches to suit your budget should you require any.

PLATED 3 COURSE

*(please select one for each course)
All dishes subject to availability*

Sourdough bread / local olive oil / artisan butter

Amuse Bouche



TO START

Martinez chorizo / squid / romesco sauce / roast cauliflower / almond / capers

Heirloom tomato salad / whipped feta / cucumber / olive crumb

Charred salmon / sushi rice / miso mustard / puffed tapioca / pickles / citrus dressing

Seared wild southland venison / cauliflower cream / baby beetroot / dark chocolate

Seared scallops / free range pork belly / pea and mint / radish / cumin crème fraiche

Wakanui beef tartare / pickled shallot / egg yolk / horseradish / truffled rice crackers

Westcoast whitebait / poached egg yolk / lime emulsion / crisp bread / orange and asparagus salad

4 seasonal oysters served natural / kombucha

TO FOLLOW

Wakanui beef fillet / braised cheek / celeriac puree / mushrooms / charred onion

Teriyaki glazed free range pork belly / crackling / carrot ginger puree / baby carrots / sesame bok choy

Wild southland venison / venison kofta / burnt aubergine / yoghurt / minted quinoa

Free range chicken / pancetta spelt / nevis asparagus / black garlic / truffle

Merino lamb rump / courgette moussaka / spinach / chick peas / black olive

Market fish / pea & broad bean chowder / smoked hoki stuffed baby potatoes / herb oil

Seared salmon / roast cauliflower hummus / herb tabbouleh / raisin / falafel

Ricotta & spinach ravioli / walnut & olive / grilled courgette / heirloom tomato

Canterbury duck breast / leg croquette / spring carrot & orange / feta / dates / pistachio dukkah

TO FINISH

Dark chocolate cremeux / sacher sponge / popcorn / salted caramel

Strawberry & vanilla cheese cake / coconut crumble / passion fruit sauce

Organic blueberries / flavours of carrot cake / cream cheese parfait

Manuka honey brulee / almond granola / roast pear / thyme meringue

Local raspberry mousse / apple gel / honey toasted oats / white chocolate snow

Otago cheeseboard / lavosh crackers / fruit bread / preserves

TASTING MENUS

Please find below suggested tasting menu ideas. All courses can be changed or adapted if required

5 COURSE

Sourdough bread / local olive oil / artisan butter

Amuse Bouche

Heirloom tomato salad / whipped feta / cucumber / olive crumb

Westcoast whitebait / poached egg yolk / lime emulsion / crisp bread / orange and asparagus salad

Seared scallops / free range pork belly / pea and mint / radish / cumin crème fraiche

Merino lamb rump / courgette moussaka / spinach / chick peas / black olive

Manuka honey brulee / almond granola / roast pear / thyme meringue



6 COURSE

Sourdough bread / local olive oil / artisan butter

Amuse Bouche

Heirloom tomato salad / whipped feta / cucumber / olive crumb

Westcoast whitebait / poached egg yolk / lime emulsion / crisp bread / orange and asparagus salad

Seared scallops / free range pork belly / pea and mint / radish / cumin crème fraiche

Canterbury duck breast / leg croquette / spring carrot & orange / feta / dates / pistachio dukkah

Merino lamb rump / courgette moussaka / spinach / chick peas / black olive

Manuka honey brulee / almond granola / roast pear / thyme meringue

7 COURSE

Sourdough bread / local olive oil / artisan butter

Amuse Bouche

4 seasonal oysters served natural / kombucha ice

Heirloom tomato salad / whipped feta / cucumber / olive crumb

Westcoast whitebait / poached egg yolk / lime emulsion / crisp bread / orange and asparagus salad

Seared scallops / free range pork belly / pea and mint / radish / cumin crème fraiche

Canterbury duck breast / leg croquette / spring carrot & orange / feta / dates / pistachio dukkah

Merino lamb rump / courgette moussaka / spinach / chick peas / black olive

Manuka honey brulee / almond granola / roast pear / thyme meringue