



Private Dining

Plated 3 Course

Please select for your group 1 choice for each course
(all dishes subject to availability)

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

Sourdough bread / local olive oil / artisan butter
Amuse Bouche

To Start

Whipped goat feta / roast artichokes / beetroot / orange & thyme caramel / artichoke crisps / hazelnuts
Braised beef cheek / celeriac puree / caramelised onions / parsley pesto / red wine jus
6 seasonal oysters served natural w/ lemon & shallot vinegar
Vietnamese style pork belly / squid / crispy noodles / peanut & herb salad / nuoc chum
Seared salmon / za'atar / beetroot / walnut & parsley farro / preserved lemon yoghurt
Pan fried scallops / chilli salt / curried parsnip / apple gel / roast parsnip / curry oil / almonds
Southland venison / pickled pear / mushroom / prosciutto / pumpkin puree / vincotto

To Follow

NZ beef fillet / pumpkin & martinez chorizo pearl barley / roast yams / balsamic / parmesan / braised onions
Free range pork belly & fillet / roast cauliflower / apple & tamarillo chutney / curry oil / brussel sprouts
Merino lamb rump / baba ganoush / whipped feta / roast carrots / chermoula / za'atar / minted bulghur wheat
Roast organic chicken / prosciutto / artichoke puree / leeks / black garlic
Market fish / kale / roast beetroot / orange & caper sauce / shaved fennel & almond salad
Stewart island salmon / miso ginger sauce / broccoli puree / pickled radish / shitake / puffed rice / coconut arancini
Pumpkin & ricotta ravioli / mushrooms / silver beet / parmesan / sage brown butter sauce
Canterbury duck breast / leg croquette / parsnip puree / blackcurrant reduction / roast parsnips / cavalo nero

To Finish

Otago cheeseboard / oat crackers / fruit bread / preserves / fruits
Baked ricotta / cannoli / mandarin / mandarin caramel / almond cake / almonds
Sticky toffee pudding / apple compote / ice cream / candied walnuts / apple crisps
Red wine poached pear / chocolate cremeux / hazelnut praline / ice cream
Banana & yoghurt delice / kiwi fruit / coconut granola / lime gel / passion fruit
Honey roast persimmon / yoghurt mousse / gingerbread / cinnamon roasted nuts