



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

Asparagus salad / goats cheese / grilled courgette / pine nut / pickled blueberries / mint / prosciutto
Seared beef sirloin / sundried tomato fregola / parmesan / rocket / balsamic gel / pine nuts
6 seasonal oysters served natural w/ lemon & shallot vinegar
Vietnamese style pork belly / squid / crispy noodles / peanut & herb salad / nuoc chum
Seared salmon / Mexican spices / asparagus & orange salad / avocado / chipotle yoghurt
Pan fried scallops / pea puree / apricot / labne / peanuts / curry oil / curry crumbs
Southland venison / spiced tomato salad / feta / mint / charred aubergine / shaved fennel

To follow

NZ beef fillet / Japanese pancake / corn & green bean salad / ginger pickled cucumber / fried garlic / miso mustard
Free range pork belly / orzo "mac n cheese" / prosciutto wrapped fillet / cauliflower / apple gel / crackling
Merino lamb rump / green beans / whipped feta / mint / beetroot / pomegranate / walnut / bulghur wheat
Roast organic chicken / prosciutto / asparagus panzanella / tomato compote / mozzarella / parmesan / basil
Market fish / hummus / aubergine, olive & tomato zaalouk / preserved lemon yoghurt / chermoula / shaved fennel
Stewart island salmon / miso ginger sauce / broccoli puree / pickled radish / shitake / puffed rice / coconut arancini
Silverbeet & ricotta ravioli / mushrooms / kumara / parmesan / hazelnut brown butter sauce
Canterbury duck breast / leg croquette / carrot & ginger puree / 5 spice orange jus / roast carrots / bok choi

To finish

Otago cheeseboard / oat crackers / fruit bread / preserves / fruits
Vanilla yoghurt / honey roast stone fruit / blueberries / almond granola / cinnamon madeleine
Kaffir lime cream / strawberries / rhubarb / gingerbread / ginger crumble / ice cream
"Tiramisu" / chocolate ganache / chocolate cake / mascarpone / amaretto / coffee gel / chocolate crumbs / cherries
Poached nectarine / dulce de leche / caramel popcorn / blackberry sauce / ice cream
White chocolate cheesecake / raspberries / hazelnut shortbread / raspberry gel / basil