

GROUP DINING SET MENU

FOR PARTIES OF 9 – 14 GUESTS | LUNCH OR DINNER

Two Course \$65pp
Seasonal Sharing Menu

ENTREES

Tuna carpaccio, tonnato sauce, fried capers, preserved lemon dressing, black olive cracker

Confit duck tart, braised endive, Craggy Range Sheep Dairy brie, candied walnuts

New season asparagus, fried ricotta gnudi, confit egg yolk, parmesan sauce, almond skordalia

MAINS

Poached market fish, vermouth velouté, mushroom duxelles, fennel jam, green olive tapenade

Hawke's Bay lamb, goat cheese and sambousek, broccolini, sumac, sauce vierge

Dukkah crusted goat shoulder, ras el hanout, spiced swede, date ketchup, green harissa

ADDITIONAL EXTRAS

\$5pp bread to start

\$15 per side

- Fattoush salad - Lettuce, tomato, cucumber, red onion, sumac flatbread, garlic dressing
 - Hasselback potatoes, chermoula, yoghurt, spring onion

\$18 dessert alternative drop

- Burnt honey panna cotta, macerated strawberries, strawberry sorbet, black olive caramel, brandy snap
- Hazelnut and chocolate dacquoise cake, boysenberry jam, Biscoff ice-cream

\$2pp cakeage – chefs to cut and serve cake

\$5pp cakeage – chefs to cut and serve cake with ice-cream and berries

\$15pp kids' menu (up to 12 years old)

Please advise all dietary requirements in advance

Vegetarian and vegan options available

Menu items subject to change depending on seasonal availability