



Lunch Banquet Menu

\$85.95pp

Minimum 10 guests

Available 12pm – 4pm only

Optional addition

Freshly Shucked Seasonal Oysters \$ 76.95 per Dozen

Crispy Squid

*X.O. marinade, Asian slaw salad,
peanuts & kimchi mayonnaise*

Botswana Peking Duck

*Cucumber, carrot, spring onion salad,
steamed pancakes, hoisin sauce*

Savannah Angus Ribeye

*Charred ribeye on the bone,
thyme & Pinot Noir jus,
horseradish*

Slow Roasted Lumina Lamb Shoulder

*Lamb & rosemary jus,
mint jelly*

Duck fat roasted potatoes

Seasonal vegetables

Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps

Dessert

Pink Peppercorn Madagascan Chocolate Mousse

*Chocolate and rum biscuit, banana and passion fruit sauce,
kefir yoghurt & honey ice cream*



\$105.95pp Set Menu
For groups up to 20 guests

Optional addition

Freshly Shucked Seasonal Oysters \$ 76.95 per Dozen

Entrée

Buffalo Mozzarella

Broad beans, tomato, mint, lemon, aged balsamic vinegar

Or

Crispy Squid

X.O. marinade, Asian slaw salad, peanuts & kimchi mayonnaise

Or

Fiordland Deer Tartare

*Fresh horseradish, baby capers, cornichon, game chips, free range egg yolk,
Kaitaia Fire gel*

Main

Roasted Market Fish

*Broccoli purée, gnocchi, broccoli and pine nut salad, capers and sultanas,
extra virgin olive oil*

Or

Savannah Angus Eye Fillet

*Sautéed baby spinach, kumara toffee purée, seasonal vegetable,
thyme & pinot noir jus*

Or

Grilled Lumina Lamb Rump

Edamame purée, bean and shallot salad, yoghurt & mint dressing, lamb jus

Dessert

Otago Wildflower Honey & Rosemary Crème Brûlée

Elderflower gel, strawberry macaron, white chocolate tuile, guava sorbet

Or

Pink Peppercorn Madagascan Chocolate Mousse

Chocolate & rum biscuit, banana & passion fruit sauce, kefir yoghurt & honey ice cream



\$110.95pp Banquet Menu
Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters \$ 76.95 per Dozen

Selection of house breads

Extra virgin olive oil & balsamic vinegar

Grilled Eggplant

Marinate tofu, capsicum salsa, cashew cream, basil

Crispy Squid

*X.O. marinade, Asian slaw salad,
peanuts & kimchi mayonnaise*

Fiordland Deer Tartare

*Fresh horseradish, baby capers, cornichon, game chips, free range egg yolk,
Kaitaia Fire gel*

Botswana Peking Duck

Cucumber, carrot & spring onion salad, steamed pancakes, hoisin sauce

Roasted Market Fish

*Broccoli purée, gnocchi, broccoli and pine nut salad, capers and sultanas,
extra virgin olive oil*

Grilled Glory Bay Salmon

Lemon & chive butter

Slow Roasted Lumina Lamb Shoulder

*Lamb & rosemary jus,
mint jelly*

Seasonal vegetables

Duck fat roasted potatoes

Garden vegetable salad, capers & oregano dressing

Selection of Petit Fours



\$116.95pp Set Menu
For groups up to 20 guests

Optional addition

Freshly Shucked Seasonal Oysters \$ 76.95 per Dozen

Entrée

Buffalo Mozzarella

Broad beans, tomato, mint, lemon, aged balsamic vinegar

Or

Seared Fijian Yellowfin Tuna Tataki

Wasabi panna cotta, ponzu, salmon caviar, wakame, rice cracker, coriander, pickled shiitake mushroom

Or

Pan Fried Risotto

Braised Otago rabbit, Parmesan foam, capers, olives, red wine reduction

Or

Fiordland Deer Tartare

*Fresh horseradish, baby capers, cornichon, game chips, free range egg yolk,
Kaitaia Fire gel*

Main

Roasted Market Fish

*Broccoli purée, gnocchi, broccoli and pine nut salad, capers and sultanas,
extra virgin olive oil*

Or

Fiordland Red Deer Loin

Kumara toffee purée, forest mushrooms, salted caramel pearl onion, red wine jus

Or

Savannah Angus Eye Fillet

*Sautéed baby spinach, kumara toffee purée, seasonal vegetable,
thyme & pinot noir jus*

Or

Grilled Lumina Lamb Rump

Edamame puree, bean and shallot salad, yoghurt & mint dressing, lamb jus

For the table

Duck fat roasted potatoes

Sautéed seasonal vegetables

Garden vegetable salad, capers & oregano dressing

Dessert

Otago Wildflower Honey & Rosemary Crème Brûlée

Elderflower gel, strawberry macaron, white chocolate tuile, guava sorbet

Or

Pink Peppercorn Madagascan Chocolate Mousse

Chocolate & rum biscuit, banana & passion fruit sauce, kefir yoghurt & honey ice cream



\$130.95pp Banquet Menu

Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters \$ 76.95 per Dozen

Selection of house breads

Extra virgin olive oil & balsamic vinegar

Carpaccio of Bluff Octopus

*Pulled pressed pork, heirloom tomato, compressed cucumber, basil,
jalapeno dressing*

Crispy Squid

*X.O. marinade, Asian slaw salad,
peanuts & kimchi mayonnaise*

Fiordland Deer Tartare

*Fresh horseradish, baby capers, cornichon, game chips, free range egg yolk,
Kaitaia Fire gel*

Botswana Peking Duck

Cucumber, carrot & spring onion salad, steamed pancakes, hoisin sauce

Braised Rabbit Risotto

Braised Otago rabbit, Parmesan foam, capers, olives, red wine reduction

Grilled Glory Bay Salmon

Lemon & chive butter

Savannah Angus Ribeye

Thyme & pinot noir jus, horseradish

Slow Roasted Lumina Lamb Shoulder

*Lamb & rosemary jus,
mint jelly*

*Garden vegetable salad, capers & oregano dressing
Botswana slaw, cabbage, carrot, apple & horseradish
Seasonal vegetables,
Duck fat roasted potatoes*

Selection of Petit Fours