



Lunch Banquet Menu

\$85.95pp

Minimum 10 guests

Available 12pm – 4pm only

Optional addition

Freshly Shucked Seasonal Oysters price on request

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

Valrhona Double Chocolate Mousse

Sour cream chocolate sponge, hazelnut florentine, raspberry sorbet



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

Optional addition

Freshly Shucked Seasonal Oysters price on request

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 Red Deer Tartare

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

Main

Roasted Market Fish

Fennel and almond purée, crispy linguine, orange, black olive soil

Or

Savannah Angus Eye Fillet

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

Or

Grilled Lamb Saddle

*Pumpkin and miso purée, crumbed oyster mushroom, truffle polenta gnocchi,
grape mustard, lamb & rosemary jus*

Dessert

Otago Wildflower Honey & Rosemary Crème Brûlée

Elderflower gel, strawberry macaron, guava sorbet, raspberry coulis

Or

Valrhona Double Chocolate Mousse

Sour cream chocolate sponge, hazelnut florentine, raspberry sorbet



\$110.95pp Banquet Menu
Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters price on request

Selection of house breads

Extra virgin olive oil & balsamic vinegar

Roasted Parsnip

Salted nut granola, sunflower pesto, pickled pears

Crispy Squid

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

Fiordland Red Deer Tartare

*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

Fennel and almond purée, crispy linguine, orange, black olive soil

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 price on request

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 Red Deer Tartare

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

Main

Roasted Market Fish

Fennel and almond purée, crispy linguine, orange, black olive soil

Or

Fiordland Venison Loin

Pancetta, fondant potato, seasonal carrots, boysenberry salsa, coral tuile

Or

Savannah Angus Eye Fillet

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

Or

Grilled Lamb Saddle

*Pumpkin and miso purée, crumbed oyster mushroom, truffle polenta gnocchi,
grape mustard, lamb & rosemary 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, guava sorbet, raspberry coulis

Or

Valrhona Double Chocolate Mousse

Sour cream chocolate sponge, hazelnut Florentine, raspberry sorbet



\$130.95pp Banquet Menu

Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters price on request

Selection of house breads

Extra virgin olive oil & balsamic vinegar

Braised Baby Octopus

Red cabbage marmalade, caulilini, macadamia nuts, red chimichurri

Crispy Squid

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

Fiordland Red Deer Tartare

*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

Pan Fried 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