



## 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*

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### **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*

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### **Dessert**

#### **Milk Chocolate & Miso Semi Freddo**

*Caramel namelaka, dulce de leche, miso cocoa sponge, hazelnut candy*



\$109.95pp 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, croutes, free range egg yolk,  
Kaitaia Fire gel*

### **Main**

#### **Pan Fried Market Fish**

*Scampi Mousse, leeks, bisque, leek & lime foam*

Or

#### **Savannah Angus Eye Fillet**

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

Or

#### **Grilled Lamb Loin**

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

### **Dessert**

#### **Lemongrass Crème Brûlée**

*Almond florentine, guava sorbet, yuzu gel, yuzu macaroon*

Or

#### **Milk Chocolate & Miso Semi Freddo**

*Caramel namelaka, dulce de leche, miso cocoa sponge, hazelnut candy*



\$114.95pp Banquet Menu  
Minimum 10 guests

*Optional addition*

**Freshly Shucked Seasonal Oysters** price on request

**Selection of house breads**

*Extra virgin olive oil & balsamic vinegar*

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**Roasted Winter Root Vegetables**

*Beetroot, carrot, cavolo, nero, turnip, cashew nut cream*

**Crispy Squid**

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

**Fiordland Red Deer Tartare**

*Horseradish, baby capers, cornichon, game croutes, free range egg yolk,  
Kaitia Fire gel*

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**Botswana Peking Duck**

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

**Pan Fried Market Fish**

*Scampi mousse, leeks, bisque, leek & lime foam*

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**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*

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**Selection of Petit Fours**



\$119.95pp 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

#### **Tuna Tiradito**

*Lime juice, chilli, coriander, sesame seeds, crispy corn*

Or

#### **Pan Fried Risotto**

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

Or

#### **Fiordland Red Deer Tartare**

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

### **Main**

#### **Pan Fried Market Fish**

*Scampi mousse, leeks, bisque, leek & lime foam*

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 Loin**

*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**

#### **Lemongrass Crème Brûlée**

*Almond florentine, guava sorbet, yuzu gel, yuzu macaroon*

Or

#### **Milk Chocolate & Miso Semi Freddo**

*Caramel namelaka, dulce de leche, miso cocoa sponge, hazelnut candy*



\$134.95pp Banquet Menu

Minimum 10 guests

*Optional addition*

**Freshly Shucked Seasonal Oysters** price on request

**Selection of house breads**

*Extra virgin olive oil & balsamic vinegar*

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**Glory Bay Salmon**

*Laphroaig cured, compressed cucumber, almonds, orange, dill, mascarpone*

**Crispy Squid**

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

**Fiordland Red Deer Tartare**

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

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**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*

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**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*

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**Selection of Petit Fours**