



Lunch Banquet Menu

\$85.95pp

Minimum 10 guests

Available 11am – 4pm

Optional addition

Freshly Shucked Seasonal Oysters price on request

Crispy Squid

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Botswana Peking Duck

Pickled cucumber, carrot & spring onion salad, steamed pancakes, hoisin sauce

Savannah Angus Chateaubriand

*Thyme & Pinot Noir jus,
horseradish*

Royalburn Lamb Rack

*Lamb & rosemary jus,
mint jelly*

Duck fat roasted potatoes

Seasonal vegetables

Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps

Dessert

Butterscotch Crème Brûlée

*Pear coulis, gingerbread micro sponge, almond streusel, rhubarb gel,
raspberry meringue, green apple sorbet*



\$119.95pp Banquet Menu
Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters price on request

Selection of house breads

Extra virgin olive oil & balsamic vinegar

Botswana Winter Salad

*Tomato, cucumber, red onion, capers, candied pecan nuts, mesclun,
raspberry dressing*

Tuna Tiradito

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

Fiordland Red Deer Tartare

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

Botswana Peking Duck

Pickled cucumber, carrot & spring onion salad, steamed pancakes, hoisin sauce

Crispy Squid

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Grilled Glory Bay Salmon

Lemon & chive butter

Slow Roasted Lumina Lamb Shoulder

*Lamb & rosemary jus,
mint jelly*

Seasonal vegetables

Duck fat roasted potatoes

Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps

Selection of Petit Fours



\$124.95pp Set Menu
For groups up to 20 guests

Optional addition
Freshly Shucked Seasonal Oysters price on request

Entrée

Roast Beetroot

Baby carrots, whipped goats cheese, toasted walnut, truffle & Otago honey dressing

Or

Tuna Tiradito

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

Or

Shiitake Mushroom Risotto

Broccoli, truffle celeriac, white miso & almond emulsion, beetroot powder, Parmesan cheese

Or

Fiordland Red Deer Tartare

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

Or

Grilled Atlantic Scallops

Gochujang and tomato emulsion, Pearl couscous, Orange gel, Lime foam

Main

Pan Fried Blue Cod

Chargrilled leek, yuzu gel, parsnip puree, red tobiko, fish fumet

Or

Fiordland Venison Loin

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

Or

Savannah Angus Eye Fillet

Sautéed baby spinach, potato purée, seasonal vegetable, thyme & pinot noir jus

Or

Royalburn Lamb Loin

Herb crust, white onion soubise, salsa verde, grilled heirloom carrots, lamb & rosemary jus

Or

Mushroom Cannelloni

Vegetable broth, pickled seasonal mushroom, white jelly mushroom, macadamia cream, chives

For the table

*Duck fat roasted potatoes, Sautéed seasonal vegetables
Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps*

Dessert

Butterscotch Crème Brûlée

*Pear coulis, gingerbread micro sponge, almond streusel, rhubarb gel,
raspberry meringue, green apple sorbet*

Or

Pistachio Tortini

*Tonka bean ice cream, pistachio crumb, raspberry tulle,
raspberry rose gel, meringue*



\$137.95pp Banquet Menu

Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters price on request

Selection of house breads

Extra virgin olive oil & balsamic vinegar

Roast Beetroot

Baby carrots, whipped goats cheese, toasted walnut, truffle & Otago honey dressing

Grilled Atlantic Scallops

Gochujang and tomato emulsion, Pearl couscous, Orange gel, Lime foam

Fiordland Red Deer Tartare

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

Botswana Peking Duck

Pickled cucumber, carrot & spring onion salad, steamed pancakes, hoisin sauce

Crispy Squid

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Shiitake Mushroom Risotto

Broccoli, truffle celeriac, white miso & almond emulsion, beetroot powder, Parmesan cheese

Grilled Glory Bay Salmon

Lemon & chive butter

Savannah Angus Chateaubriand

Thyme & Pinot Noir jus, horseradish

Slow Roasted Lumina Lamb Shoulder

*Lamb & rosemary jus,
mint jelly*

Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps

Botswana slaw, cabbage, carrot, apple & horseradish

Seasonal vegetables,

Duck fat roasted potatoes

Selection of Petit Fours



\$149.95pp Banquet Menu
Minimum 10 guests

Freshy Shucked Natural Seasonal Oysters

Red Onion Mignonette

Tuna Tiradito

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

Fiordland Red Deer Tartare

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

Roast Beetroot

Baby carrots, whipped goats cheese, toasted walnut, truffle & Otago honey dressing

Grilled Atlantic Scallops

Gochujang and tomato emulsion, Pearl couscous, Orange gel, Lime foam

Shiitake Mushroom Risotto

Broccoli, truffle celeriac, white miso & almond emulsion, beetroot powder, Parmesan cheese

Fiordland Venison Loin

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

Pan Fried Blue Cod

Chargrilled leek, yuzu gel, parsnip puree, red tobiko, fish fumet

Savannah Angus Chateaubriand

Thyme & pinot noir jus, horseradish

Slow Roasted Lumina Lamb Shoulder

*Lamb & rosemary jus,
mint jelly*

*Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps
Botswana slaw, cabbage, carrot, apple & horseradish
Seasonal vegetables
Duck fat roasted potatoes*

Selection of Petit Fours