



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,
Bone marrow & truffle butter*

Royalburn Lamb Rack

*Lamb & rosemary jus,
mint jelly*

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

Dessert

Central Otago Honey & Lime Crème Brûlée

Coconut chips, pina colada sorbet, agave madeleine, guava gel, lime macron



\$119.95pp Banquet Menu
Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters price on request

House Made Brioche

Whipped kawakawa butter

Summer Vegetables

Heirloom tomatoes, grilled peach, hazelnuts, burrata, basil, orange gel

Tuna Tiradito

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

Fiordland Red Deer Tartare

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

Summer Vegetables

Heirloom tomatoes, grilled peach, hazelnuts, burrata, basil, orange gel

Or

Tuna Tiradito

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

Or

Crab & Asparagus Risotto

Pea purée, pickled asparagus

Or

Fiordland Red Deer Tartare

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

Or

Grilled Atlantic Scallops

Corn purée, pea espuma, Ikura caviar, garlic chips

Main

Pan Fried Market Fish

*Cherry tomatoes, sautéed spinach, kawakawa & lemon beurre blanc,
seaweed cracker, mandarin foam*

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

Courgette Roulade

Walnut & hazelnut marrow, eggplant, pickled carrot, tomato & capsicum salsa

For the table

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

Dessert

Central Otago Honey & Lime Crème Brûlée

Coconut chips, pina colada sorbet, agave madeleine, guava gel, lime macron

Or

Pistachio Tortini

Ricotta ice cream, kadaifi crumb, raspberry tuile, mango gel, meringue



\$137.95pp Banquet Menu

Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters price on request

House Made Brioche

Whipped kawakawa butter

Summer Vegetables

Heirloom tomatoes, grilled peach, hazelnuts, burrata, basil, orange gel

Grilled Atlantic Scallops

Corn purée, pea espuma, Ikura caviar, garlic chips

Fiordland Red Deer Tartare

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

Botswana Peking Duck

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

Crispy Squid

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Crab & Asparagus Risotto

Pea purée, pickled asparagus

Grilled Glory Bay Salmon

Lemon & chive butter

Savannah Angus Chateaubriand

*Thyme & Pinot Noir jus,
Bone marrow & truffle butter*

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

Freshly 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*

Summer Vegetables

Heirloom tomatoes, grilled peach, hazelnuts, burrata, basil, orange gel

Crispy Squid

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Crab & Asparagus Risotto

Pea purée, pickled asparagus

Grilled Atlantic Scallops

Corn purée, pea espuma, Ikura caviar, garlic chips

Fiordland Venison Loin

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

Savannah Angus Chateaubriand

*Thyme & pinot noir jus,
Bone marrow & truffle butter*

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