



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

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

Vanilla & Bourbon Crème Brûlée

*Ube halaya, calamansi lime star anise gel, ube microwave sponge, coconut meringue crunch,
Winter spice tuille, ube ice cream, cream cheese macaron*



\$119.95pp Banquet Menu
Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters price on request

House Made Brioche

Whipped Horipito butter

Braised Leek Terrine

Jerusalem artichoke purée, urenika potato chips, goats cheese, buttermilk emulsion

Tuna Tiradito

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

Fiordland Red Deer Tartare

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

Botswana Peking Duck

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

Crispy Squid

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Mt Cook Salmon Fillet

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

Braised Leek Terrine

Jerusalem artichoke purée, urenika potato chips, goats cheese, buttermilk emulsion

Or

Tuna Tiradito

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

Or

Braised Pork Hock Risotto

Kumara, buttermilk, spinach, pancetta, Parmesan

Or

Fiordland Red Deer Tartare

Horseradish, baby capers, cornichon, potato crisps, free range egg yolk, Kaitia Fire gel

Or

Crispy Squid

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Main

Pan Fried Market Fish

Smoked mussel, sautéed wakame, cauliflower, kawakawa & lemon beurre blanc

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

Beetroot Gnocchi

Mushroom velouté, horseradish, grilled oyster mushrooms, balsamic glazed onion

For the table

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

Dessert

Vanilla & Bourbon Crème Brûlée

*Ube halaya, calamansi lime star anise gel, ube microwave sponge, coconut meringue crunch,
Winter spice tuille, ube ice cream, cream cheese macaron*

Or

Baked Malva Pudding

Rooibos gel, paillette feuilletine, rooibos crème anglaise, hazelnut tuile, brandy butter ice cream



\$137.95pp Banquet Menu

Minimum 10 guests

Optional addition

Freshly Shucked Seasonal Oysters price on request

House Made Brioche

Whipped Horipito butter

Braised Leek Terrine

Jerusalem artichoke purée, urenika potato chips, goats cheese, buttermilk emulsion

Tuna Tiradito

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

Fiordland Red Deer Tartare

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

Botswana Peking Duck

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

Crispy Squid

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Braised Pork Hock Risotto

Kumara, buttermilk, spinach, pancetta, Parmesan

Mt Cook Salmon Fillet

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

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*

Braised Leek Terrine

Jerusalem artichoke purée, urenika potato chips, goats cheese, buttermilk emulsion

Crispy Squid

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Braised Pork Hock Risotto

Kumara, buttermilk, spinach, pancetta, Parmesan

Beetroot Gnocchi

Mushroom velouté, horseradish, grilled oyster mushrooms, balsamic glazed onion

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