

GROUP MENU - SHARING

\$ 30 PER PERSON

"Fantastic for an entry level event, lots of food, Great drinking food, take the stress out of the day and decide what everyone is having."

Sourdough flat Bread /rocket-chilli butter

House smoked kahawai pate /red onion /sourdough

Market Fish Crudo /pickled celery /caper /toasted chilli oil /orange

Kawakawa green salad /tamarillo /sesame granola /kohrabi /kawakawa

Krokets /beef brisket /beer mustard

HFC /free-ranged chicken /fermented chilli /spring onion mayo

Fries /smoked mayo

StillHungry? Add some pizza's

Clevedon buffalo mozzarella /curious crop tomatoes /basil 28

Prosciutto /red onion /black olive /ricotta /balsamic reduction 28

Mushroom Pizza /truffle cream /rocket /pecorino /lemon oil 28

Smoked venison sausage /kale pesto /smoked feta /walnut 28

*** Please note meal availability subject to seasonal produce changes*

HALLERTAU

GROUP MENU - PREMIUM SHARING

\$ 55 PER PERSON

"Our more premium 'dining' style shared menu. All food is served for the table with more than enough to go around. First course is great for snacks and nibbles while the enormous steak is grilled over the fire! The main courses consist of agria potato gnocchi and carved steak with lots of sides"

Sourdough flat Bread /rocket-chilli butter

House smoked kahawai pate /red onion /sourdough

Market fish crudo /pickled celery /caper /toasted chilli oil /orange

Kawakawa green salad /tamarillo /sesame granola /kohrabi /kawakawa

Krokets /beef brisket /beer mustard

HFC /free-ranged chicken /fermented chilli /spring onion mayo

Agria potato gnocchi /cherry tomato /green olive /ricotta /almond

Char grilled beef Rib eye /wholegrain mustard mash /charred broccolini

Roasted beetroot /smoked beet puree /raspberry /cashew

Skin on fries /smoked mayo

*** Please note meal availability subject to seasonal produce changes*

HALLERTAU

GROUP MENU - ULTRA SHARING

\$ 75 PER PERSON

"Our ultra 'dining' style shared menu. All food is served for the table with more than enough to go around. First course is great for snacks and nibbles while the enormous steak is grilled over the fire! The main courses consist of agria potato gnocchi and carved steak with lots of sides"

Sourdough flat Bread /rocket-chilli butter

Woodfired brie /honeycomb /walnuts

House smoked kahawai pate /red onion /sourdough

Market fish crudo /pickled celery /caper /toasted chilli oil /orange

Kawakawa green salad /tamarillo /sesame granola /kohrabi /kawakawa

Krokets /beef brisket /beer mustard

HFC /free-ranged chicken /fermented chilli /spring onion mayo

Roasted cauliflower /kale /brown butter /hazelnuts

Line caught snapper /garden pea /lemon burre blanc /cos

Agria potato gnocchi /cherry tomato /green olive /ricotta /almond

Char grilled beef Rib eye /wholegrain mustard mash/charred broccolini

Roasted beetroot /smoked beet puree /raspberry /cashew

Skin-on Fries /smoked mayo

*** Please note meal availability subject to seasonal produce changes*

HALLERTAU