

GRAZING BOARD MENU

120.00 per board

Serves 4 people for lunch or as nibbles for 6-8

House pickled vegetables in star anise & ginger DF, GF, V
House marinated olives, smoked almonds DF, GF, V
Dill lemon and snapper croquetas with harissa mayonnaise (8 pieces)
Crunchy cauliflower, spiced raisin & curry oil V (8 pieces)
Mount Eliza blue, Over the moon triple cream Brie with condiments
Country pork terrine with onion jam, chicken liver parfait
Roast pumpkin & red onion dip V, GF
Ventricina salami & house cured bresaola, pork coppa & fennel, DF
Semolina crackers, freshly baked bread & crostini

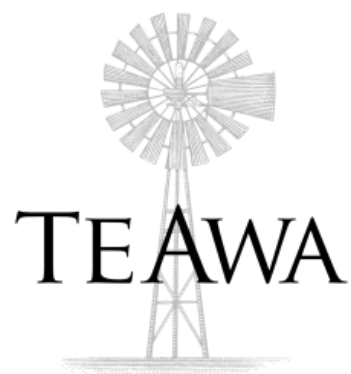
HUNGRY FOR MORE?

Pulled lamb & green olive cigars, parsley & cumin salsa – 3.80 per item
Dill lemon and snapper croquetas with harissa mayonnaise - 3.80 per item

GARDEN PLATES

A selection of 2 garden plates - 7.00 per person

Fried potatoes with lemon & oregano GF, V, DF
Crunchy iceberg salad, fennel, radish, chives & herb-milk dressing GF, V
Roasted brassica & farro wheat salad, balsamic dressing V, DF



SHARED MENU

39.50 per person

Minimum 8 people

Rewena- potato, harakeke & honey bread with rosemary butter, V
House marinated olives & vine smoked almonds *GF, V*
Pickled vegetables star anise & ginger *GF, V, DF*

House cured bresaola, pork coppa, country terrine, chicken liver parfait,
salami, onion jam, pickles & crostini

Smoked eel parfait, Jerusalem artichoke, watercress
Sherry glazed Woody's pork belly, parsnip, pear & puha *GF*
Honey & thyme grilled chèvre with crostini *V*
Crunchy cauliflower, spiced raisin puree & curry oil *V*

Roasted brassica & farro wheat salad, balsamic dressing *V, DF*



SHARED MENU

49.50 per person

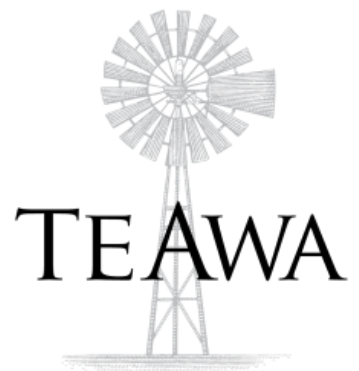
Minimum 8 people

Rewena- potato, harakeke & honey bread with rosemary butter V
House marinated olives & vine smoked almonds GF, V
Pickled vegetables star anise & ginger GF, V, DF

Pan-fried market fish, radishes, sea foliage & lemon DF GF
Iceberg salad, radish, sprouts, herb & milk dressing V, GF

Ovation lamb shoulder slow cooked with parsley & cumin salsa GF, DF
Fried potatoes with lemon & oregano GF, V, DF

Lemon & kawakawa marshmallow, Te Awa's chocolate & berry délice, Coffee & white chocolate cheesecake



All menus are designed to be shared. Please note that we are happy to discuss other menu options with you. Please discuss options with the function coordinator & we will provide you with a specific quote. Pricing based on minimum 8 guests. These are sample menus only & subject to seasonality & availability. All dietary requirements can be catered for upon request with notice. One account per table for large parties.

SHARED MENU

59.90 per person

Minimum 8 people

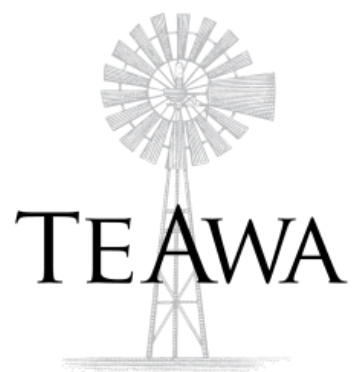
Rewena- potato, harakeke & honey bread with rosemary butter V
House marinated olives & vine smoked almonds GF, V

Sherry glazed Woody's pork belly, parsnip, pear & puha GF
Honey & thyme grilled chèvre with crostini V
Crunchy cauliflower, spiced raisin puree & curry oil V

Pan-fried market fish, radishes, sea foliage & lemon DF GF
Iceberg salad, radish, sprouts, herb & milk dressing V, GF

Ovation lamb shoulder slow cooked with parsley & cumin salsa GF, DF
Fried potatoes with lemon & oregano GF, V, DF

Lemon & kawakawa marshmallow, Te Awa's chocolate & berry délice, Coffee & white chocolate cheesecake



All menus are designed to be shared. Please note that we are happy to discuss other menu options with you. Please discuss options with the function co-ordinator & we will provide you with a specific quote. Pricing based on minimum 8 guests. These are sample menus only & subject to seasonality & availability. All dietary requirements can be catered for upon request with notice. One account per table for large parties.