

## PROTIEN

Basil Stuffed Chicken breast wrapped in proscuitto 150g	\$15.00
Flat Iron Steak with Chimichurri 150g	\$15.00
Glazed Ham with roasted pineapple & honey mustard sauce 150gm	\$15.00
Leg of lamb boned & rolled with red win jus 150g	\$18.00
Chilli & lime Salmon 150gm	\$18.00

## WARM SIDES

Agagriaria Potato Gratin	\$7.50
Parmesan roasted potato's	\$7.50
Hot baby potatos with horseradish cream	\$7.50
Kumara Mash	\$7.50
seasonal roasted vegetables	\$7.50
Baked Kumara with candied pecans	\$7.50

# SERIOUS GOURMET

*PRICES ARE PER PERSON, MIN OF 5 PEOPLE PER MENU OPTION*

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## COLD SIDES

Slow roasted tomatoes with feta & basil	\$7.50
Balsamic glazed mushrooms	\$7.50
Chargrilled broccoli with lemon	\$7.50
Honey glazed baby carrots	\$7.50
Iceberg parmesan & ranch dressing	\$7.50
Rocket & parmesan with pine nuts & balsamic	\$7.50
Beetroot orange & feta salad	\$7.50
pea mint bean & cos with lemon	\$7.50

## DESSERT

Banoffee pie	\$7.00
Lemon cheesecake with berry coulis	\$7.00
Pear and almond tart	\$7.00
Rich dark chocolate torte	\$7.00
Chocolate brownie with whipped cream and berries	\$7.00
Raspberry and white chocolate cake with cream cheese icing	\$7.00

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