



EATERY SET MENU

3 courses from \$60 per person

CANAPES

- Chicken liver pate on toasted brioche
- Semi dried tomato on flatbread with olive tapenade
- Curried kumara croquettes with turmeric and mint mayo

ENTREES

- Reikorangi venison with horseradish crème and pickled beetroot, popped capers
- Pan fried scallops with salsa verde, black pudding crumbs and cauliflower puree
- Master stock pork belly with Thai peanut slaw

MAINS (Choose two options)

- Beef fillet on potato gratin with wilted spinach and salsa verde
- Lemon rosemary chicken on roasted orange kumara and celeriac remoulade
- Confit pork belly on cauliflower and parsnip mash with apple verde
- Chickpea and spinach dhal with homemade flatbread
- Duck salad with coriander, roasted beetroot, pecan nuts and goats cheese

DESSERT (Choose two options)

- Chocolate brownie with vanilla mascarpone and nut brittle
- White chocolate and berry cheesecake
- Whittaker's chocolate and Immigrant's Son tiramisu
- Ginger pudding with caramel sauce
- Spiced panna cotta with poached fruit
- Chocolate mousse with berries and Chantilly cream