

AFTER FIVE

CANAPÉS

FROM THE LAND

Beef cheek bite, anchovy crème fraiche, jalapeño ^{G, D}

Smoked beef tartar, gherkins, capers, potato rosti ^G

Cognac pâté, cucumber, peach compote

Sous vide chicken, nam jim gel, micro leaves ^{G, D}

Sticky pork belly, spring onion, seeds ^{G, D}

Char-grilled marinated lamb, smoked pumpkin purée, potato rosti, preserved lemon aioli

FROM THE SEA

Black seeded Saku tuna, wakame, pickled pear ^{G, D}

Citrus cured salmon, whipped goats cheese, walnut crostini

Pickled scallop, paprika chorizo, spiced avocado, micro ^{G, D}

Prawn mousse, kimchi, crispy shallots ^G

FROM THE GARDEN

Sun-dried tomato Italian parsley arancini, ailoi ^{G, V}

Cherry tomato tart, goats cheese whip, cashew pesto ^V

Hoisin sesame tofu, pickled cucumber, cherry tomato ^{VG, G}

Gherkin, caper, french mustard croquette, eggplant, spinach compote ^{G, VG}

DESSERT

Lemon curd tart, meringue, freeze dried raspberry

Marshmallow, fizzy orange dust

MINIMUM ORDER OF 20 GUESTS

3 x items ^{PP} for
1 hour service

CHEF RECOMMENDS

4 x items for
1 hour service

BAR SERVICE

Up to 50 ^{PAX}

50-100 ^{PAX}

101+ ^{PAX}

Canapes are tray service only and require on-site chefs.

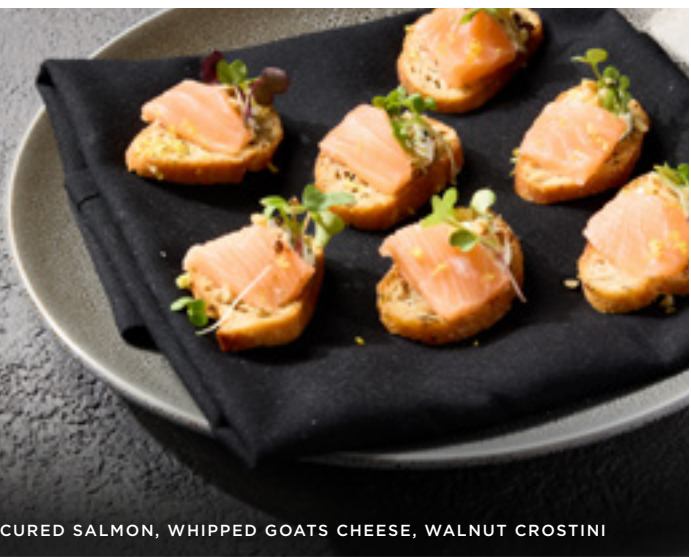
V = Vegetarian G = Made without Gluten D = Made without Dairy VG = Vegan

AVAILABLE ON REQUEST: GO = Made without Gluten Option DO = Made without Dairy Option VGO = Vegan Option

PLEASE NOTE: Our meals are prepared in a kitchen that also handles Gluten, Wheat, Milk/Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites, and Lupin, and may contain traces of allergen residues.



SUN-DRIED TOMATO ITALIAN PARSLEY ARANCINI, AILOI ^{6, V}



CITRUS CURED SALMON, WHIPPED GOATS CHEESE, WALNUT CROSTINI



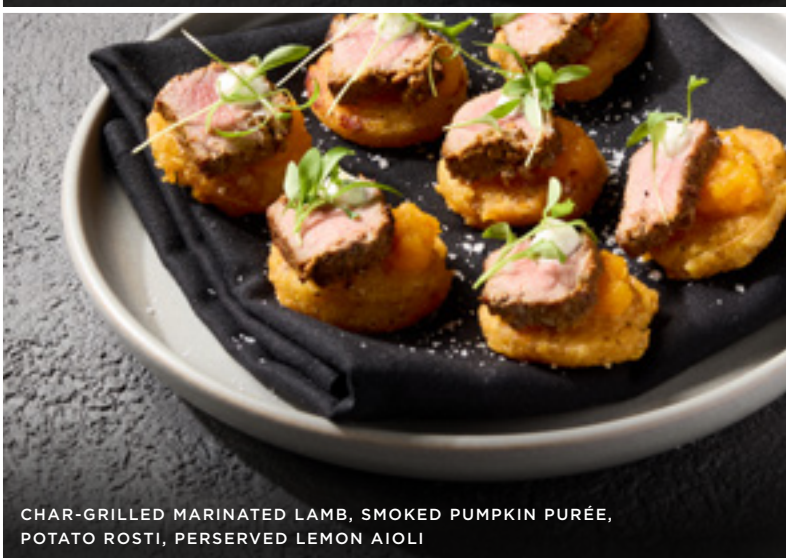
CHERRY TOMATO TART, GOATS CHEESE WHIP, CASHEW PESTO ^V



COGNAC PÂTÉ, CUCUMBER, PEACH COMPOTE



PICKLED SCALLOP, PAPRIKA CHORIZO, SPICED AVOCADO, MICRO ^{6, D}



CHAR-GRILLED MARINATED LAMB, SMOKED PUMPKIN PURÉE, POTATO ROSTI, PRESERVED LEMON AIOLI



SMOKED BEEF TARTAR, GHERKINS, CAPERS, POTATO ROSTI ⁶

AFTER FIVE

FINGERFOOD

- Jalapeño bites, aioli ^V
- Salt and pepper fish bites
- Vegetarian spring rolls, hot and sour sauce ^V
- Prawn twisters, lemon aioli
- Sushi selection including chicken, salmon and vegetarian ^{G, VG}
- Malaysian chicken kebab, spiced peanut mayonnaise ^{G, D}
- Pumpkin sage arancini, parmesan, confit garlic aioli ^{V, G}
- Sweetcorn fritters, capsicum, red onion, coriander and ginger dressing ^V
- Herbed rosti, baby spinach, beetroot hummus ^{VG, G}
- Beef slider, smoked mozzarella, pickles, chipotle mayonnaise
- Korean pork belly slider, pickled slaw, BBQ mayonnaise ^D
- Char siu chicken slider, jalapeño slaw, kewpie mayonnaise
- Eggplant slider, semi-dried tomato, baby spinach, red pepper jam ^{VG}

MINIMUM ORDER OF 20 GUESTS

3 x items for 1 hour service

Fingerfood items can be tray-served or placed on a table.

BAR SERVICE

Up to 50 ^{PAX}

50-100 ^{PAX}

101+ ^{PAX}

UPGRADES	SET UP WITH LABELS	SERVICED	TABLES	LINEN	PLATES	CUTLERY
	+ PRICE VARIES	+ PRICE VARIES	+ PER TABLE	+ PER TABLE	+ EACH	+ EACH

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CORN, RED ONION, CORIANDER, CHICKPEA BARGIE, MANGO CHUTNEY ^{G, V6}



MALAYSIAN CHICKEN KEBAB, SPICED PEANUT MAYONNAISE ^{G, D}



CHAR SUI CHICKEN SLIDER, JALAPEÑO SLAW, KEWPIE MAYONNAISE



KOREAN PORK BELLY SLIDER, PICKLED SLAW, BBQ MAYONNAISE ^D



EGGPLANT SLIDER, SEMI-DRIED TOMATO, BABY SPINACH, RED PEPPER JAM ^{V6}

FINGERFOOD

AFTER FIVE

PLATTERS

ARTISAN BREAD PLATTER

Freshly baked baguette, grilled sour dough, ciabatta, grissini, beetroot dip, hummus, sundried tomato pesto, brown butter ^{V, GO}

CHARCUTERIE PLATTER

Chorizo, salami, champagne ham, cracked pepper pâté, brie, tasty, Roma tomato, wild rocket, bocconcini, olives, pickled onions, grapes, dips, selection of breads

CHEESE PLATTER

A selection of New Zealand cheeses, table grapes, nuts, olives, fruit paste, rice crackers, bread selection ^{V, GO}

CHICKEN PLATTER

Hoisin chicken wings, Korean popcorn chicken, mini tandoori chicken kebabs, char siu chicken, chilli spiced chicken, smoked paprika salted tortilla, jalapeños, mayonnaise, sweet chilli

FITNESS PLATTER

Vietnamese BBQ jackfruit rice paper rolls, tandoori eggplant courgette skewer, cherry tomato skewer, marinated tofu compressed cucumber, egg free mayonnaise, sweet and sour ^{G, VG}

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SMALL BITES PLATTER

BBQ meat balls, vegetarian spring rolls, jalapeño bites, prawn twisters, crumbed fish, truffle mayonnaise, chilli sweet and sour, country tartar sauce

UNDER THE SEA PLATTER

Thai coconut chilli prawns, katsu marinated salmon, garlic ginger coriander calamari, smoked marinated ½ shell mussels, iceberg, lemons, tomato salsa, tartar, mary rose sauces

PETIT FOURS PLATTER

Triple chocolate tian, strawberry slice, citrus almondines, almond cake citrus jelly, chocolate crumble, caramel financiers, raspberry cheesecake, coffee opera

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FITNESS PLATTER



PLATTERS

UNDER THE SEA PLATTER



PETITE FOURS PLATTER



PLATTERS

CHARCUTERIE PLATTER