

PLATED DINNER

Our team will work closely with you on your plated service enquiry to create a bespoke and special experience.

Plated entrée, main, and dessert

Plated main, and dessert

MINIMUM ORDER OF 20 GUESTS

Additional costs (labour, equipment, beverage service etc. will be quoted at the time of enquiry.

SAMPLE MENU 1

ENTRÉE

Teriyaki cured salmon, wasabi pearls, sesame wafer, char siu glaze ^D

MAIN

BBQ braised beef brisket, burnt corn, shallots, kale, fried green tomato, corn bread, braising stock ^D

DESSERT

Cinnamon red wine apple, sugar filo, pickled grape, mascarpone cream, poached sultana

or

Selection of petit fours

ADD-ONS

Alternate main placement available ^{PP}

Petit Fours for the table available ^{PP}

SAMPLE MENU 2

ENTRÉE

Market fish ceviche, porcini meringue, mango gel, chilli cashews, wakame ^{G, D}

MAIN

Hawkes bay lamb rump, agria pave, confit garlic, pea purée, charred broccolini, tomato, herbed feta, pepper jus ^G

DESSERT

Selection of petit fours

SAMPLE MENU 3

ENTRÉE

Parsley crusted lamb backstrap, goats cheese foam, fried olive, cherry tomato, pickled anchovy ^G

MAIN

Glazed pork belly, 5-spiced crackling, Chinese sausage, sticky rice, choy sum, shiitake, garlic chips, master stock ^{G, D}

PLATED DESSERT

Chocolate garnish, lemon tuille, berry, crème fraiche, mint gel

or

Selection of petit fours

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.