

**\$95 per head sample
Wedding menu**



A selection of breads and dips for the tables to share

entree

Beef Carpaccio

angus tenderloin, rocket, capers, parmesan, truffle oil, beetroot powder

Calamari

deep fried, olive oil, garlic, coriander, sriracha mayo, lemon

Pork Belly

slow cooked pork belly, garlic edamame beans, port wine jus, pork crackle

main

Sesame Crusted Pacific Salmon

crushed baby agrias in butter and beef dripping, garlic & lemon tossed peas, wilted spinach. caper hollandaise, deep fried capers

Canterbury Lamb Rump

cauliflower puree, cauliflower florets, garlic edamame beans, roasted red pepper, port jelly jus

Canterbury Angus 200gm Fillet

kumara mousse, kumara crisps, roasted beef bone marrow, port jelly jus.

sides for sharing

crushed potatoes in bone marrow dripping with our house secret seasoning

steamed brocolli with bacon & chilli flakes

rocket, apple, pickled fennel, candied walnut, kewpie mayo salad

dessert

Dark Chocolate Brownie

salted caramel sauce, vanilla ice cream, oreo crumb

New York Baked Cheesecake

berry compote, mango sorbet, toasted coconut, meringue

Buttermilk Panna Cotta

raspberry & star anise coulis, toasted sesame praline, freeze dried raspberry