

Served family style to the table

CHOOSE THREE MAINS \$70 PP OR FOUR MAINS \$85 PP

Starters

Blacksmith cheese board Cranberry and brie crostini

Mains

New Zealand whole salmon pave, lime, capers
Beef ribeye, creamy horseradish
New Zealand lamb shoulder, mint gravy
Thyme garlic parmesan chicken gratin
Glazed ham, pecan pineapple and bacon stuffing, red wine jus
Aubergine, cauliflower, sweet potato gratin with pecorino romano
Courgette, burrata, basil, olive oil on house pizza oven baked flat
bread

* Sides

Truffle olive oil herbed roasted potatoes
Cranberry, pecan, almond, feta, rocket salad
Buttered garden vegetables

* Desserts

Pavlovas and cream, cheesecake, nutty chocolate house truffles, shortbreads, brownies, chocolate dipped strawberries

Available mid-November till Christmas, minimum 20 guests per booking. Not all ingredients are listed on the menu. Please advise of any dietary requirements.