



Private Dining

Corporate Functions

Weddings

In-house Cooking Lessons

Jacinda and Hayden Wedding Menu

Nibbles

Duck Liver Parfait, Toasted Brioche, Riesling Jelly

Vegetable Samosas with Mint, Cumin Yoghurt

Pork Wonton with Dipping Sauce

Scallops in Chinese Spoons

Crostini topped with Salmon and Boursin

Entree

Cherry Tomato, Puhoi Feta and Red Onion Marmalade Tart
with Rocket Salad and Balsamic

Main

Grilled Scotch Fillet with Kumara Rosti, Buttered Green Beans
and Cafe De Paris Butter

Roasted Chicken Breast with Spiced Pumpkin Pie, Vine Tomatoes
and Fresh Green Salad

Dessert

A Trio Of Lemon Tart, Chocolate Brownie and New York Cheesecake
served with Rhubarb and Strawberry Compote

Tea, Coffee and Wedding Cake