



Private Dining

Corporate Functions

Weddings

In-house Cooking Lessons

Alice and Quentin's Wedding Menu

Nibbles

Paua Fritter "Sandwich" with Curry Aioli

Smoked Marlin with Bechamel Sauce

Lamb Koftas with Summer Tomato Salsa

Duck Liver Parfait with Reisling Jelly and Toasted Brioche

Mains

Smoked Wairarapa Venison with a Raspberry Vinaigrette

Roast Rump of Lamb with Salsa Verde

Roasted Parkvale Mushrooms

Butternut with Mint and Roasted Pinenut Cous Cous

Tossed Garden Salad

Chargrilled Summer Vegetables

Baby Potatoes with Proscuitto, Mint and Olive Oil

Bread and Tapenades

Dessert

Plated dessert of Lemon Curd Tart and Chocolate Brownie
with Vanilla Bean Ice Cream and Berry Coulis