

COCKTAIL MENU

\$42.00 plus GST, per person. Includes Four hot and Four cold items. Additional items \$4.90 plus GST, per person, per item.

COLD SELECTION

Selection of Japanese sushi including vegetarian, with sliced ginger, wasabi and Kikkoman soy sauce

Bruschetta with feta, tomato, basil and balsamic glaze (V)

Smoked salmon, cream cheese, dill on mini Dutch pancakes

Chipotle prawns and dill served in Chinese tasting spoons (GF)

Chef's selection of cocktail sandwiches, including vegetarian fillings

Prime NZ beef, caramelised onions, herb cream, cheese crostini

Seared yellow fin tuna sashimi, with Kikkoman soy sauce in wonton cups

Toasted brioche, chicken parfait, crème fraiche, chive emulsion

Chef's Selection of Sweet Treats

CHEESE PLATTER

Available on request at **\$200.00 plus GST, per platter** (must be ordered as an addition to the Cocktail menu)

Selection of New Zealand cheese, dried fruit, grilled ciabatta, crackers and a variety of specially made dips

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan

HOT SELECTION

Pork belly slider, cucumber, coriander, hoisin, and Japanese mayo

Satay chicken skewers, peanut sauce, sesame (GF)

Crumbed prawn cutlets, pork wontons, vegetarian spring rolls, and Indian samosa, with sweet chilli dipping sauce

Scotch fillet beef kebabs, manuka BBQ glaze with spiced plum sauce

A selection of savouries, with tomato salsa

Beef sliders, caramelised onions, vine tomatoes and Swiss cheese

Chicken and wild mushroom vol-au-vents

Flame-grilled meatballs, with spiced plum sauce

Hand-battered fish bites, tartare, and lemon wedges

Salt and pepper squid, with garlic aioli

Fish sliders, with garlic aioli, iceberg lettuce

CARVERY (Served with freshly-baked artisan breads)

Available on request at **\$12.00 plus GST, per person.** (must be ordered as an addition to the Cocktail menu)

Choice of one meat:

Triple-glazed Champagne ham off the bone, seeded mustard, crushed pineapple, buttermilk coleslaw **OR**

Prime grass-fed NZ beef, homemade horseradish, green leaf and Parmesan salad, with Caesar dressing

