

GREAT CATERING

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PRIVATE CATERING





TASTEFUL CATERING
ENHANCES EVERYTHING

FORMAL LUNCH/ DINNER

BREADS

from 'Daily Bread'

Rosemary and sea salt focaccia with extra virgin olive oil

Fermented oat or kumara sourdough, house smoked butter

Gluten free bread available on request

GREAT MOULDED BUTTER

Loveage and Kawakawa

Miso and garlic

Smoked malt and Manuka

ENTREES

Mount Cook salmon, cucumber, pickled citrus, mint yoghurt

Kingfish crudo, mandarin, jalapeño, shallot, coriander

Black tiger prawns, lemongrass, miso, kaffir lime

Coastal lamb loin, courgette, buffalo yoghurt, pistachio

Tea smoked duck, beetroot, pickled carrot, boysenberry

Beef fillet tataki, onion ponzu, spring onion, garlic crisps

Grilled zucchini, ricotta, oregano, citrus, mint

Heirloom tomato carpaccio, burrata, pistachio, balsamic, micros

Shiitake mushroom parfait, pickled shallot, sourdough

Asparagus, burnt leek emulsion, basil, almonds**

FORMAL LUNCH/ DINNER

MAINS

Line caught snapper, pomme puree, baby vegetables, tomato beurre blanc

Pan fried hapuka, cauliflower, chorizo, baby spinach, herb caper butter

Seared salmon, baby potatoes, pickled kohlrabi, garden pesto, fennel seeds

Bostock organic chicken, kumara, spinach, broccolini, chicken jus

Coastal lamb rump, potato terrine, braised lettuce, pea puree, mint jus

Confit duck leg, potato pave, butternut squash, leeks, quince

Savannah beef fillet, pomme puree, heritage carrot, silverbeet, shallots

Roasted aubergine, kumara puree, kale, saffron ginger velouté

Baked turmeric cauliflower, crispy chickpeas, almond, miso butter

DESSERT

Confit cherry pistachio tart, pistachio aero, sour cherry bavaois

Rhubarb honey entremet, cardamom, custard, orange tuile

Summer berry millefeuille, vanilla ganache, mixed berry compote

Pear feijoa mousse, buckwheat popcorn, lemon namelaka, basil

Dark chocolate pave, date caramel, Anzac biscuit, stem ginger mousse

'GREAT' ice cream sundae, strawberry compote, meringue, fresh berries, shortbread, chocolate sauce (*max 40 pax*)

BANQUET LUNCH / DINNER (150PAX +)

BREADS

from 'Daily Bread'

Rosemary and sea salt focaccia with extra virgin olive oil

Gluten free bread available on request

ENTREES

Gin cured salmon, cucumber gel, pickled apple salad, horseradish cream

Trevally crudo, avocado, torched orange, chilli, lime

Duck breast, confit beetroot, rhubarb, fig vincotto

Carpaccio of beef, onion, mirin, carrot apple salad

Grilled zucchini, ricotta, oregano, citrus, mint

Salt baked heritage beetroot, green apple, whipped almond butter

MAINS

Salmon fillet, potato puree, blistered tomatoes, broccolini, caper butter sauce

Line caught grilled snapper, potato galette, braised fennel, salmoriglio

Organic chicken, potato terrine, braised lettuce, seasonal greens, sage jus

Coastal lamb rump, kumara puree, heritage carrot, spinach, mint béarnaise

Dry aged beef shin, agria potato, broccolini, peas, gremolata, pan jus

Roasted aubergine, kumara puree, kale, saffron ginger velouté

Baked turmeric cauliflower, crispy chickpeas, almond, miso butter

DESSERT

Citrus tart, seasonal berries, Chantilly cream

Rhubarb cheesecake, poached strawberries, basil lime biscuit

White chocolate cremeux, passionfruit caramel, banana brûlée, shortbread

Summer pavlova, blueberry compote, lemon curd, vanilla mascarpone

Dark chocolate pave, date caramel, Anzac biscuit, stem ginger mousse



UNEXPECTED FLAVOURS,
PERFECTLY SERVED.

SHARED TABLE/ BUFFET

BREADS

from 'Daily Bread'

Rosemary and sea salt focaccia with extra virgin olive oil

Fermented oat or kumara sourdough, house smoked butter

Gluten free bread available on request

PROTEIN

Line caught snapper, citrus, dill, herb beurre blanc

Hot smoked salmon, bitter leaves, fennel, horseradish
mascarpone

Grilled market fish, prosciutto crumb, kina butter, wakame

Whole roasted de-boned chicken, leek, black garlic, hazelnut
dressing

Crispy chicken thighs, dates, olives, capers, bay leaves

12hr slow cooked lamb shoulder, mint, pomegranate, feta

Reverse seared beef rump, herb chimichurri, red amaranth,
pan jus

Savanah beef fillet, watercress, charred onions, bearnaise

Confit duck, madeira, carrot crisps, mushroom XO

Caramelized tofu, cavolo nero, XO sauce

Chilli roast cauliflower, sumac, red onion, pickled cucumber,
parsley, citrus

SHARED TABLE/ BUFFET

SALADS

Heritage tomato, buffalo mozzarella, basil, olive oil

Grilled sweetcorn slaw, carrot, cabbage, chilli, mint

Couscous, charred sugar snap, pomegranate, maple

Broccolini, manchego, caraway seed, creme fraiche

Baby gem, burnt aubergine yoghurt, smacked cucumber, shatta

Petit cos wedges, ranch, franks hot sauce

Roast trio of kumara, witloof, sunflower seeds mustard vinaigrette

Slow cooked beetroot, walnuts, mizuna, white balsamic

Courgette ribbons, broad beans, fennel, capers, mint

Cucumber, avocado, red chilli, black sesame, preserved lemon

Compressed watermelon, cucumber, buffalo feta, mint

Green beans/asparagus, harissa, yoghurt, basil**

SIDES

Triple cooked agria potatoes, chimichurri, tarragon aioli

Crushed new potatoes, salsa verde, tahini

Chilli sweet potato, spring onion, pumpkin seed salsa

Fire roasted kumara, chili, baby spinach, feta

Turmeric cauliflower, mint, yoghurt, cardamom

Charred green beans, yuzu, ginger, miso

Charred broccolini, citrus, parmesan, chive oil

Seasonal steamed greens, black garlic, hollandaise

Burnt aubergine, whipped goats' feta, pimento, coriander oil

Roasted carrots, harissa, sour cream, dukkha



EXQUISITE FOOD
THAT ISN'T EXCLUSIVE

DESSERT STATIONS

THE GREAT TIRAMISU

Large format and individual Tiramisu

MR GELATO

A selection of homemade ice-creams and sorbets

Waffle cones and cups

L'ATELIER DE L'ÉCLAIR STATION

A selection of concept Eclairs

Caramel

Hokey pokey

Chocolate

Hazelnut

Matcha

Strawberry

Passionfruit

Lemon and lime

PETIT FOURS

PETIT FOURS

Rum baba, tropical fruits, mascarpone

Strawberry shortbread, basil, mint

Opera cake, almond, coffee cream

Mini apple tarte tatin, cinnamon, vanilla

Raspberry, thyme, pistachio cake

Banoffee tartlet, caramel, espresso

Passionfruit, lemon meringue tartlet

Espresso, chocolate brownie

Mini pistachio Basque cheesecake

Cherry, almond choux, maraschino cremeux

Boysenberry donut, caramelized white chocolate

BONBONS

Strawberry mousse

Salted caramel

Chocolate mousse

Jaffa orange

Cookies and cream

Honey macadamia

Banoffee

Bourbon butterscotch

Feijoa mousse

Jelly tip

Please ask our team for full selection

CHEESE

Whitestone cheese, grapes, quince paste, toasted nuts, lavosh, oat crackers, croutes and seasonal chutney