

Plated Dinner



STARTER

COLD

truffle poached chicken breast, puree of leek, crisp potato and celeriac remoulade
40 degree salmon, smoked crème fraiche, horseradish vinaigrette and micro cress
peppered filet of beef, rocket, parmesan and cabernet sauvignon vinegar
seared tuna, black olive tapenade, green beans and lime mayonnaise
crab and cucumber dill stack salad, gazpacho vinaigrette and truffle oil

HOT

slow roasted beef short rib, green apple coleslaw, bourbon barbeque emulsion and apple balsamic
crispy duck spring roll, apple and red cabbage salad and beetroot gel
seared prawns, saffron risotto and bouillabaisse fume
spicy chicken croquettes, kikorangi cream, crisp celery and roast garlic vinaigrette

MAIN

roast rump of lamb, kumara and thyme cake, roast baby carrots and rosemary jus
filet of beef, truffle mash, seasonal vegetables and madeira gravy
parmesan crusted chicken breast, tomato risotto, roast zucchini and basil emulsion
cider braised pork belly, cocotte potatoes, caramelized apple and vanilla puree and spiced turnips
oven roasted market fish, potato and leek etuve and shiraz verjus
herb crusted filet of beef, fondant potato, roast parsnip, baby beets and gravy
duck confit, brown buttered lentils, pancetta crushed potatoes, coriander and water chestnuts

DESSERT

vanilla crème brulee, chocolate sand and dark chocolate ice cream
de-constructed lemon meringue pie, lemon curd, vanilla short bread crumb and burnt meringue
White chocolate mille feuille, raspberry sorbet and strawberry gel
chocolate mud cake and caramel ice cream
tonka bean panacotta, compote of toffee apple and cinnamon tuile

choice of 1 item per course \$78.00 per person

choice of 1 starter, choice of 2 alternate drop main course, choice of 1 dessert \$88.00 per person

choice of 2 alternate drop starter, main course and dessert \$98.00 per person

minimum numbers required . sample menu, subject to change . please advise if there are any dietary requirements

Wainui

BANQUETS

