

# Plated Lunch



Available from 10am to 2pm

## STARTER

### COLD

duck confit salad, apple puree and asian perfumed coleslaw  
chicken and parma ham roulade, leek vinaigrette and straw potatoes  
beetroot cured salmon, smoked crème fraiche, pickled radish and yuzu meringue  
farmhouse terrine, mesclun salad, homemade tomato chutney and grilled sour dough

### HOT

pork belly and kumara croquettes, apple chutney and balsamic  
spiced lamb spring rolls with cucumber yoghurt dip and micro salad  
tomato risotto, fresh mozzarella and grilled zucchini

## MAIN

roast rump of lamb, rosemary mash, provencal vegetables and black garlic jus  
braised pork belly, kumara cake, apple compote, roots and cider jus  
beef tenderloin, herb crust, red wine risotto, bone marrow and baby carrots  
parmesan crusted chicken, broccolini, herb risotto and tomato broth  
roast market fish, creamy citrus polenta, oven roast vine tomatos and shellfish emulsion  
king salmon, leek and potato ragout, grain mustard sauce and crisp sage

## DESSERT

vanilla crème brulee with dark chocolate ice cream  
buttermilk panacotta, citrus meringue, orange curd and lemon soil  
fresh ricotta cheesecake, fennel and apple gel with sesame and sweet chili crumb

choice of 1 item per course, 3 courses \$65.00 per person

choice of 1 item per course, 2 courses \$55.00 per person

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

**Wainui**

BANQUETS

