

Plated Dinner

STARTER

prawn cocktail, marie rose sauce, cos lettuce, potato straws
chicken liver parfait, granny smith slaw, port wine jelly, lavosh
herbed crepe filled with chicken ragout
vol-au-vent with ham and mushroom ragout, hollandaise
parma ham, rock melon, rocket, shaved parmesan (seasonal)
smoked south island salmon, avocado grapefruit salad (seasonal)
feta and roast vegetable terrine, garlic focaccia, olive-lemon dressing
mini falafel, spiced hummus yoghurt dip, coriander greens
homemade wagyu brisket spring roll asian slaw, dipping sauce

MAIN

slow cooked wagyu brisket wrapped in parma ham, red wine jus, green beans, parmesan potato hash
roast chicken breast, mustard gravy, balsamic puy lentils, garlic mash
oven baked smooth dory fillet, red thai curry sauce, braised choy sum, turmeric basmati rice
medium roast lamb rump, rosemary jus, cheese polenta
poached white fish fillet, herbed white wine sauce, wilted spinach, confit potato, dancing bonito flakes
crispy pork belly, caraway gravy, bavarian white cabbage, potato mash
seared king ora salmon fillet, salsa verde, creamy leek and tomato, lemon rice
traditional pork schnitzel 'Vienna style' glazed carrots, smashed potato
Bbeef eye fillet medallions, peppercorn sauce, almond broccolini, scalloped potato (add \$4.00 per person)
Pork fillet wrapped with pancetta, creamy mushroom sauce, seared vegetables, spatzle
Seared venison medallions, chocolate-cherry jus, apple & red cabbage, potato gnocchi (add \$4.00 per person)

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



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DESSERT

red wine poached pear, white chocolate-tonka bean ganache, red wine glaze

oriental spiced rice pudding, seasonal fruit compote, nut brittle

homemade apple strudel, brandy custard, berry coulis

sticky date pudding, salted caramel ice cream

cointreau macerated fresh fruit salad, raspberry-strawberry sorbet

bavarian chocolate cream, raspberry puree, anglaise

COST

choice of 1 item per course \$81.00 per person

set starter, 2 alternate drop main course, set dessert \$91.00 per person

2 alternate drop starter, set main course and dessert \$102.00 per person

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Wainui

BANQUETS

