



PLATTERS

Also see our range of New Zealand wines and beers on the beverage menu.

D&D PLATTER

\$115 (40 pieces)

- Mini tart, capsicum mousse, caramelized vege, walnut **VE/GFF**
- Oat cakes with ham off the bone, apple & blackberry butter & aged cheddar
- Chicken Katsu Bite
- Fig & fennel salami topped with feta, walnut & honey mousse **V/GFF****

DRINKS PLATTER

\$80 (serves approx. 10 people)

- Herbed feta stuffed pepperdews
- Marinated, grilled summer vegetables
- Savoury palmiers with olive tapenade
- Cornichons
- Cocktail tomato, herbed cheese skewer
- Crumbed, stuffed, chilli olives

VEGETARIAN PLATTER

\$85 (serves approx. 15 people)

- Olive cake, sundried tomato, cashew cream
- Parmesan cracker, red onion jam, feta, mascarpone
- Crispy polenta, miso eggplant, toasted nori, sesame seeds **DF/VE/GFF**
- Mini choux bun, burnt onion, feta, beetroot relish

DIPS PLATTER

\$85 (serves approx. 15 people)

Delicious dips, seasonal vegetable crudités, housemade kumara bread, crackers

- Garlic & coriander seed hummus
- Green pea & edamame
- Spicy red pepper, chili & walnut

SWEET TREATS PLATTER

\$95 (32 pieces)

- Cheesecake on an edible spoon
- Baby chocolate mousse tarts
- Mini yuzu & passionfruit curd choux buns
- Chocolate truffles (**GFF** available on request)

THE THREE CHEESES PLATTER

\$120 (serves approx. 15 people)

The three cheeses, our favourite cheese pairings, housemade crackers, grapes

- Blue cheese, quince paste
- Creamy brie, fig & fennel salami
- Aged cheddar, walnut cake

V - vegetarian **GFF** - gluten free friendly **DF** - dairy free **VE** - vegan
NS - natural sugar **GFF**** - not suitable for coeliacs