

# *The Venue of your dreams...*

## **THREE COURSE SET MENU SAMPLE**

### **ENTREES**

Oxtail and mushroom Agnolotti in an oxtail broth shavings of fennel, celery and parmesan

Searred Yellow Fin Tuna sashimi, tempura battered southern glory oyster, avocado lime oil, coriander pearls

Vine tomato Bocconcini and olive tapenade tart, with smoked paprika oil and rocket pesto

### **MAINS**

Hereford Prime Beef Sirloin, roast kumara and beetroot, green beans, caramelized onions

Free Range Poussion, gourmet mushrooms, roast potatoes, salsa verde, star anise jus

Roast Hawke's Bay Lamb Rump, swede and rosemary gratin, lentils with green olives, feta and mint

### **DESERT**

Classic baked Lemon tart with mascarpone and star anise poached pear

Rum and Almond steamed pudding, Elderflower ice cream and golden syrup

Warm 70% Valrhona Chocolate Fondant, pistachio ice-cream, whisky caramel

## **DEGUSTATION MENU SAMPLE**

### **ENTREES**

Searred Scallops on smoked Kahawai potato cakes, cauliflower puree, crispy prosciutto, caramelized lemon, tomato and caper sauce

Portobello mushroom tart tartin, red onion jam, wilted spinach with fried haloumi  
Olive and lime mayonnaise

### **MAINS**

Roasted Lamb Rump with macadamia and mustard crust, pea puree, kumara and truffle croquette, green beans, mint jelly and jus.

Creamy pumpkin risotto with honey roasted shallots, crème fraiche crisp kumara and leek and shaved parmesan.

### **DESERT**

Ginger beer cream brulee, gooseberry compote, lavender short bread.  
Mourea fresh sorbet selection.