

# DINNER SET

Menu A: Starter & Main - \$59.5pp

Menu B: Starter, Main & Dessert \$75pp

Add glass of Sparkling on arrival +\$12pp

*required for bookings of 12+*

## Starter to Share

### ANTIPASTI PLATTER

Chef's selection of charcuterie, pate, pickles, local olives, artisan breads, Olivo extra virgin olive oil, dukkah

## Choice of Main

BEEF EYE FILLET, truffled pommes Anna, roast beetroot puree, charred broccoli, red wine jus [n/g]

SMOKED SALMON & PRAWN FETTUCCHINE, capers, chilies, yuzu cream sauce, local Olivo's lemon olive oil [n/d\*]

PERI PERI CHICKEN, spicy marinated chicken, potato lattice, Portuguese salad [g\*/n/d]

GRILLED PORK FILLET, Armagnac cream sauce, pickled fennel, blistered cherry tomatoes, baby spinach, parsley + mint salad [n/g]

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v/ve\*/d\*/n\*]

## Desserts (Menu B)

BERRY CHEESECAKE, set cheesecake, berry compote, cookie crumble [g/n/v]

CLASSIC CREME BRULEE, vanilla creme brulee [g/n/v]

KĀPITI ICE CREAM & SORBET SELECTION [v/ve\*/g\*/d\*/n\*]

## Extras: Table Sides

Mozzarella Mash Potatoes [g/n/v\*] 13

Makikihi Fries [ve\*/g\*/n] 13

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n\*/g/v/ve\*] 13

Salad greens, feta, sun-dried tomatoes, kalamata olives, pickled red onions, Greek dressing [v/d\*/n/g] 13

*Menu is subject to change after booking*

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian;  
\*dish may be adapted; trace elements may remain

GRAND

# XMAS THEMED

Menu A: Starter, Main & Dessert \$79.5pp

Add glass of Sparkling on arrival +\$12pp

*required for bookings of 12+*

*[not available on Christmas Day]*

## Starter to Share

ANTIPASTI PLATTER,

Chef's selection of charcuterie, pate, pickles, local olives, artisan breads, Olivo extra virgin olive oil, dukkah

## Choice of Main

TURKEY ROULADE,

parsnip puree, garlic butter new potatoes, green beans, red wine jus

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v/ve\*/d\*/n\*]

## Desserts

CHRISTMAS PAVLOVA,

chantilly cream | fresh berries | cream patisserie [v/g/n]

KĀPITI ICE CREAM & SORBET SELECTION [v/ve\*/g\*/d\*/n\*]

## Extras: Table Sides

Mozzarella Mash Potatoes [g/n/v\*] 13

Makikihi Fries [ve\*/g\*/n] 13

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n\*/g/v/ve\*] 13

Salad greens, feta, sun-dried tomatoes, kalamata olives, pickled red onions, Greek dressing [v/d\*/n/g] 13

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