



GRoup

DINNER SET

Menu A: Shared Starter & Main - 59.5pp

Menu B: Main & Dessert - 59.5pp

Menu C: Entrée & Main - 65pp

Menu D: Shared Starter, Main & Dessert - 75pp

Menu E: Entrée, Main & Dessert - 80pp

Menu F: Antipasti & Bubbles, Entrée, Main & Dessert - 100pp
required for bookings of 12+; Add glass of Sparkling on arrival +\$12pp

Shared Starter

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

Entrées

LAMB CARPACCIO, wild rocket, toasted pinenuts, fried capers, shaved parmesan, pickled red onions, crostini, balsamic [n*/g*/d*]

CRISPY CALAMARI, sweet & sour pecans, tabouleh, roast cauliflower, romesco sauce [d]

ARANCINI, lightly fried tomato, spinach and feta risotto balls, blue cheese sauce, kalamata olives [v/n]

Mains

TUSCAN CHICKEN, grilled & marinated half bone-in chicken, crispy polenta caponata (parmesan, olives, peppers, capers, spring onions), coleslaw [g/n/d*]

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g]

GRILLED MARLBOROUGH SALMON, cauliflower puree, green beans, capers, sage butter [g/n/d*]

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

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, pickled red onions, burger relish, fries [n/g*/d*]

Desserts

CHOCOLATE FONDANT, crème Chantilly, raspberry coulis [v/n]

APPLE CRUMBLE, pie apples, brown sugar, house made crumble, vanilla bean ice cream [n/v]

“OOPS, I DROPPED THE LEMON MERINGUE”, dropped tart shell, lemon curd, fresh berries, broken meringue [v]

Extras: Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

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

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 14

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, wine vinaigrette [v/ve*/d*/n/g] 13

DINNER SET

Menu A: Shared Starter & Main

GRoup

Shared Starter

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

Choice of Main

TUSCAN CHICKEN, grilled & marinated half bone-in chicken, crispy polenta caponata (parmesan, olives, peppers, capers, spring onions), coleslaw [g/n/d*]

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g]

GRILLED MARLBOROUGH SALMON, cauliflower puree, green beans, capers, sage butter [g/n/d*]

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

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, pickled red onions, burger relish, fries [n/g*/d*]

Extras: Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

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

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 14

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, wine vinaigrette [v/ve*/d*/n/g] 13

DINNER SET

Menu B: Main & Dessert

Group

Choice of Main

TUSCAN CHICKEN, grilled & marinated half bone-in chicken, crispy polenta caponata (parmesan, olives, peppers, capers, spring onions), coleslaw [g/n/d*]

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g]

GRILLED MARLBOROUGH SALMON, cauliflower puree, green beans, capers, sage butter [g/n/d*]

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

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, pickled red onions, burger relish, fries [n/g*/d*]

Choice of Dessert

CHOCOLATE FONDANT, crème Chantilly, raspberry coulis [v/n]

APPLE CRUMBLE, pie apples, brown sugar, house made crumble, vanilla bean ice cream [n/v]

“OOPS, I DROPPED THE LEMON MERINGUE”, dropped tart shell, lemon curd, fresh berries, broken meringue [v]

Extras: Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

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

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 14

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, wine vinaigrette [v/ve*/d*/n/g] 13

DINNER SET

Menu C: Entrée & Main

GROUP

Choice of Entrée

LAMB CARPACCIO, wild rocket, toasted pinenuts, fried capers, shaved parmesan, pickled red onions, crostini, balsamic [n*/g*/d*]

CRISPY CALAMARI, sweet & sour pecans, tabouleh, roast cauliflower, romesco sauce [d]

ARANCINI, lightly fried tomato, spinach and feta risotto balls, blue cheese sauce, kalamata olives [v/n]

Choice of Main

TUSCAN CHICKEN, grilled & marinated half bone-in chicken, crispy polenta caponata (parmesan, olives, peppers, capers, spring onions), coleslaw [g/n/d*]

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g]

GRILLED MARLBOROUGH SALMON, cauliflower puree, green beans, capers, sage butter [g/n/d*]

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

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, pickled red onions, burger relish, fries [n/g*/d*]

Extras: Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

Makihiki Fries [ve*/g*/n] 13

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 14

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, wine vinaigrette [v/ve*/d*/n/g] 13

DINNER SET

Menu D: Shared Starter, Main & Dessert

GRoup

Shared Starter

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

Choice of Main

TUSCAN CHICKEN, grilled & marinated half bone-in chicken, crispy polenta caponata (parmesan, olives, peppers, capers, spring onions), coleslaw [g/n/d*]

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g]

GRILLED MARLBOROUGH SALMON, cauliflower puree, green beans, capers, sage butter [g/n/d*]

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

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, pickled red onions, burger relish, fries [n/g*/d*]

Choice of Dessert

CHOCOLATE FONDANT, crème Chantilly, raspberry coulis [v/n]

APPLE CRUMBLE, pie apples, brown sugar, house made crumble, vanilla bean ice cream [n/v]

"OOPS, I DROPPED THE LEMON MERINGUE", dropped tart shell, lemon curd, fresh berries, broken meringue [v]

Extras: Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

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

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 14

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, wine vinaigrette [v/ve*/d*/n/g] 13

DINNER SET

Menu E: Entrée, Main & Dessert

GROUP

Choice of Entrée

LAMB CARPACCIO, wild rocket, toasted pinenuts, fried capers, shaved parmesan, pickled red onions, crostini, balsamic [n*/g*/d*]

CRISPY CALAMARI, sweet & sour pecans, tabouleh, roast cauliflower, romesco sauce [d]

ARANCINI, lightly fried tomato, spinach and feta risotto balls, blue cheese sauce, kalamata olives [v/n]

Choice of Main

TUSCAN CHICKEN, grilled & marinated half bone-in chicken, crispy polenta caponata (parmesan, olives, peppers, capers, spring onions), coleslaw [g/n/d*]

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g]

GRILLED MARLBOROUGH SALMON, cauliflower puree, green beans, capers, sage butter [g/n/d*]

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

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, pickled red onions, burger relish, fries [n/g*/d*]

Choice of Dessert

CHOCOLATE FONDANT, crème Chantilly, raspberry coulis [v/n]

APPLE CRUMBLE, pie apples, brown sugar, house made crumble, vanilla bean ice cream [n/v]

“OOPS, I DROPPED THE LEMON MERINGUE”, dropped tart shell, lemon curd, fresh berries, broken meringue [v]

Extras: Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

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

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 14

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, wine vinaigrette [v/ve*/d*/n/g] 13

GROUP

DINNER SET

Menu F: Antipasti & Bubbles, Entrée, Main & Dessert
includes glass of Sparkling Wine or a Non-Alcoholic on arrival

Shared Starter

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

Choice of Entrée

LAMB CARPACCIO, wild rocket, toasted pinenuts, fried capers, shaved parmesan, pickled red onions, crostini, balsamic [n*/g*/d*]

CRISPY CALAMARI, sweet & sour pecans, tabouleh, roast cauliflower, romesco sauce [d]

ARANCINI, lightly fried tomato, spinach and feta risotto balls, blue cheese sauce, kalamata olives [v/n]

Choice of Main

TUSCAN CHICKEN, grilled & marinated half bone-in chicken, crispy polenta caponata (parmesan, olives, peppers, capers, spring onions), coleslaw [g/n/d*]

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g]

GRILLED MARLBOROUGH SALMON, cauliflower puree, green beans, capers, sage butter [g/n/d*]

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

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, pickled red onions, burger relish, fries [n/g*/d*]

Choice of Dessert

CHOCOLATE FONDANT, crème Chantilly, raspberry coulis [v/n]

APPLE CRUMBLE, pie apples, brown sugar, house made crumble, vanilla bean ice cream [n/v]

"OOPS, I DROPPED THE LEMON MERINGUE", dropped tart shell, lemon curd, fresh berries, broken meringue [v]

Extras: Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

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

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 14

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, wine vinaigrette [v/ve*/d*/n/g] 13

DINNER SET

Hotel Delegate Package:

Choice of any Two Courses from below per person

G R O U P

Choice of Entrée

LAMB CARPACCIO, wild rocket, toasted pinenuts, fried capers, shaved parmesan, pickled red onions, crostini, balsamic [n*/g*/d*]

CRISPY CALAMARI, sweet & sour pecans, tabouleh, roast cauliflower, romesco sauce [d]

ARANCINI, lightly fried tomato, spinach and feta risotto balls, blue cheese sauce, kalamata olives [v/n]

Choice of Main

TUSCAN CHICKEN, grilled & marinated half bone-in chicken, crispy polenta caponata (parmesan, olives, peppers, capers, spring onions), coleslaw [g/n/d*]

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g]

GRILLED MARLBOROUGH SALMON, cauliflower puree, green beans, capers, sage butter [g/n/d*]

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

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, pickled red onions, burger relish, fries [n/g*/d*]

Choice of Dessert

CHOCOLATE FONDANT, crème Chantilly, raspberry coulis [v/n]

APPLE CRUMBLE, pie apples, brown sugar, house made crumble, vanilla bean ice cream [n/v]

“OOPS, I DROPPED THE LEMON MERINGUE”, dropped tart shell, lemon curd, fresh berries, broken meringue [v]

Extras: Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

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

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 14

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, wine vinaigrette [v/ve*/d*/n/g] 13