



Plated Sample Menu Options

Starters

Crispy Pork Belly

Served with coconut cream and taro leave reduction, herb salad, and chilli dressing

Tuna Ota Iki

A Tongan inspired tuna cured in coconut cream served with cucumber, tomato, and peppers

Miso Marinated Eggplant

Charred eggplant in a peanut chilli oil served with an edamame bean, thai basil, vietnamese mint, and pickled cucumber salad

Seared Scallops

Served with celeriac and apple remoulade

Soups

Pork, Pea, & Rocket Soup

Arugula, pea, spinach, and potato puree finished with crispy pork belly and creme fresh

Seafood Chowder

New Zealand style chowder with PEI Mussels, atlantic cod, and shrimp

Pumpkin Soup

Roasted pumpkin seasoned with ginger and nutmeg finished with sour cream and pumpkin seed pesto



Mains

Grilled Flank Steak

Garlic and rosemary marinated flank steak served on creamy polenta, wilted greens, and sautéed garlic mushrooms

Crispy Skin Duck

Served on coffee and carrot puree finished with a rainbow herb, carrot, and orange salad with honey dressing

Phyllo Wrapped Atlantic Cod

Served with saffron jewelled rice, containing pomegranates, raisins, kale, cranberries, and almonds, finished with a lemon butter sauce

Chicken Roast

Lemon and thyme sous vide chicken breast served with peas, roast baby vegetables, pan gravy, and mini Yorkshire pudding

Stuffed Chicken Breast

Stuffed with feta and spinach, served on parsnip skordalia and tomato salsa

Oxtail Papadelle

Slow cooked oxtail in a rich beef gravy with shaved parmesan

Shrimp Puttanesca

Parmesan crusted shrimp on spaghetti with anchovies, capers, olives, garlic, papers, tomato, and fresh basil

Many Mushroom Risotto

Mushrooms, feta, spinach, with fresh shaved parmesan