Feasting Menu

Two-Course Feasting menu for groups of 10 or more

TO START

Milk bun, garlic Pernod butter

Baked saganaki, Greek Kefalograviera cheese, honey, chilli

Mortadella souvlaki, garlic toum, pickles

Line caught market fish crudo, cucumber, melon, mint

Village salad, barrel aged feta, sun dried olives, tomato, cucumber

Blistered cucumber salad, Mandy's horseradish, Labneh, garlic, mint

YOUR BIG STUFF

Fusilli Puttanesca, tomato, capers, olives, anchovy

Slow cooked lamb shoulder, roasted garlic, anchovy, Moroccan olives

Waitoa whole roast spatchcock chicken, harissa, lemon

Petite green leaves, witlof, baby gem, hummus

Duck fat potatoes, garlic, rosemary



Please advise staff of any allergies

Feasting Menu

Three-Course Feasting menu for groups of 10 or more

TO START

Milk bun, garlic Pernod butter

Baked saganaki, Greek Kefalograviera cheese, honey, chilli

Mortadella souvlaki, garlic toum, pickles

Line caught marketfish crudo, cucumber, melon, mint

Village salad, barrel aged feta, sun dried olives, tomato, cucumber

Blistered cucumber salad, Mandy's horseradish, Labneh, garlic, mint

YOUR BIG STUFF

Fusilli Puttanesca, tomato, capers, olives, anchovy

Slow cooked lamb shoulder, roasted garlic, anchovy, Moroccan olives

Waitoa whole roast spatchcock chicken, harissa, romesco, lemon

Petite green leaves, witlof, baby gem, chervil, hummus

Duck fat potatoes, garlic, rosemary

TO FINISH

Havelock North strawberries, crème pâtisserie, sable, strawberry jelly

Chocolate bunet, creme caramel style, Amaretti biscuit



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