

SAMPLE

# Cocktail Hour Menu

ANTIPASTO GRAZING STATION

## Central Otago-Inspired Antipasto Grazing Station

featuring chef's selection of NZ cheese, fresh & dried fruit, vegetable sticks, hummus, olives, Italian salami, semi-dried tomatoes, homemade seasonal chutney with a selection of crackers & freshly baked breads

CANAPÉS

## From the Land

- CENTRAL OTAGO VENISON** on a kumara rosti with red currant jelly & goat cheese (GF)
- SOUTHLAND BEEF** rare rolls ups (GF/DF)
- HIGH COUNTRY LAMB** koftas with made tahini (GF/DF)
- HAVOC PORK BELLY** with crunchy cracker (GF/DF)
- BUTTERMILK POPCORN FREE-RANGE CHICKEN** with creamy honey sesame seed mayo (GF)

## From the Sea

- MARLBOROUGH SALMON** gin-beetroot cured & beetroot tzatziki on a cucumber disc (GF)
- SUMAC-LEMON PRAWNS**, in a filo basket with rocket & dill crème fraiche
- COROMANDEL SCALLOPS** with herb salsa & chorizo crumb (GF/DF)
- SEASONAL OYSTERS** with a choice of mignonette or natural (GF/DF)
- MARKET FISH CEVICHE** with coconut & lemon (GF/DF)

## From the Garden

- CARROT-COURGETTE FRITTERS** with red pesto cream cheese (GF)
- GOAT CHEESE PROFITEROLES** with thyme & Manuka honey
- CRISPY POLENTA CAKE** with wild mushroom ragu (GF/DF)
- BRUSCHETTA** with vine tomato & basil (DF)
- THREE CHEESE ARANCINI** with balsamic aioli (GF)
- FALAFEL BITES** with mint & yoghurt tzatziki (GF)