

SAMPLE

Cocktail Hour Menu

Antipasto Grazing Station

Central antipasto grazing station featuring chef selection of NZ cheeses, fresh & dried fruit, vegetable sticks, hummus, olives, Italian salami, semi-sundried tomatoes, homemade seasonal chutney with a selection of crackers & freshly baked breads

OR

Canapés

FROM THE LAND

- Buttermilk popcorn free-range chicken with chipotle mayo
- High Country lamb koftas with maple tahini (GF)
- Sichuan tomato roasted Havoc pork belly with crunchy crackling (GF/DF)
- Southland rare beef roll ups (GF)
- Central Otago venison on a kumara rosti with red currant jelly & goat cheese (GF)

FROM THE SEA

- Sumac-lemon prawns, in a filo basket with rocket & dill crème fraiche
- Gin-beetroot cured Marlborough salmon & beetroot tzatziki on a cucumber disc (GF)
- Market fish ceviche with coconut & lemon (GF/DF)
- Coromandel scallops with chorizo crumb & citrus dressing (GF/DF)
- Seasonal oysters with a choice of mignonette or natural (GF/DF)

FROM THE GARDEN

- Seasonal Bruschetta (DF/V)
- Cauliflower bites with aioli (GF/DF./V)
- Crispy polenta cake with wild mushroom ragu (GF/DF)
- Courgette fritters with red pesto cream cheese (GF)
- Falafel with a mint & yoghurt tzatziki (GF)
- Goat cheese profiteroles with thyme & Manuka honey
- Three cheese arancini with balsamic aioli (GF)
- Vegetable pakoras (GF/DF/V)