



Private Dining

Corporate Functions

Weddings

In-house Cooking Lessons

Sample Wedding Menu 3

Nibbles

Paua Fritter “Sandwich” with Curry Aioli

Smoked Salmon and Corn with crème Fraiche and Chives

Roast Lamb Crostini with Rocket and Basil Pesto

Sweet Potato Hashbrowns with Chilli Beef and Avocado Salsa

Entree

Seared Nelson Scallops with Lemon and Pea Risotto

Mains

Smoked Wairarapa Venison with Feta, Butternut and
Green Bean Salad with Rocket and a Raspberry Vinaigrette

or

Fillet of Groper on a Golden Semonlina Cake
with Roasted Caper Berry Beurre Blanc and Ribbon Vegetables

Dessert

Vanilla Bean Panna Cotta with Pistachio and Almond Biscotti
and Raspberry Coulis