

Catering Option: Canape Menu



Choose a selection of the following savoury or sweet canapes:

3 canapes for \$16 • 4 canapes for \$21 • 5 canapes for \$25 • 6 canapes for \$28 • 7 canapes for \$33

Prices are per person; two canapes of each selection will be provided per guest.

Dietary variations are noted below.

All prices are inclusive of GST.

Savoury Canapes

Dietary information & potential variations are notated.

Chilled canapes

- Fresh fish ceviche with coriander, red onion and lime juice - GF, DF
- Goats cheese, roasted red peppers with toasted gluten free bread - GF, V
- Rare beef bruschetta with creamy roasted onion - GF*, DF*
- Salmon mousse and chives on gluten free bread - GF, DF*
- Honey bread with caramelized brie cheese and sweet chilli jam - V, GF*
- Poppy seed shortbread with beetroot and fresh herbs sauce - V
- Rye bread, cauliflower puree, crisp prosciutto - GF*
- Vegan spring roll with peanut sauce - V, GF, DF

Hot canapes

- Pan fried halloumi with mint pesto bruschetta - V, GF*
- Mussels fritters, celeriac remoulade and toasted almonds
- Snapper and basil cake, beet relish - GF*, DF
- Chicken herb roll with lime and chilli sauce - DF
- Crispy polenta, pork sausage and watercress - DF, GF
- Baby potato wrapped in smoked bacon and rosemary sauce - GF*, DF*
- Kedgeree croquette

Sweet Canapes

All options are available gluten and dairy free.

- Coconut and walnut mini cake
- Mini brownie with crispy meringue
- Apple tart and caramel sauce
- Chocolate creme fraiche tart with fig lavender compote.

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

*Can be altered to accommodate the dietary option

Catering Option:
Dinner Menu #1



Choose one entree, one main and one dessert from the following options:

\$55 per guest.

Dietary variations are noted below.
All prices are inclusive of GST.

Entree

- Apple, rocket and goat cheese salad – GF, V
- Roasted pumpkin, baby spinach, toasted almonds, parsley oil – V, DF, GF

Main

- Homemade spinach cannelloni, mushroom ragout, pecorino and lemon zest – V
- Lamb tagine with dates, carrots and green peas – DF
- Pan-fried catch of the day, parsnip puree, pickled radish and thyme aioli – GF, DF

Dessert

All options are available gluten and dairy free.

- Lemon tart with lemon sorbet and pistachio meringue
- Bittersweet chocolate tart, mascarpone ice cream and hazelnut praline

V - Vegetarian
GF - Gluten Free
DF - Dairy Free

*Can be altered to accommodate the dietary option

Catering Option:
Dinner Menu #2



Choose one entree, one main and one dessert from the following options:

\$57 per guest.

Dietary variations are noted below.
All prices are inclusive of GST.

Entree

- Braised leek and caramelized carrot with fried sage – GF, V
- Confit cabbage cooked in butter with homemade ricotta and toasted walnuts – V, GF

Main

- Chargrilled eggplant, confit tomato, buffalo mozzarella with sunflower seeds – GF, V
- Roasted ribeye with caramelized onions, fennel puree, chimichurri sauce – GF, DF
- Baked herb crusted Marlborough salmon, red lentils and green olive salad

Dessert

All options are available gluten and dairy free as well as vegetarian.

- Wairarapa Pinot Noir poached pear, white chocolate sauce and house lemon sorbet – GF
- Caramelized bananas, homemade cinnamon ice cream with honey roasted oats and almonds

V - Vegetarian
GF - Gluten Free
DF - Dairy Free

*Can be altered to accommodate the dietary option

Catering Option:
Dinner Menu #3



Choose one entree, one main and one dessert from the following options:

\$59 per guest.

Dietary variations are noted below.
All prices are inclusive of GST.

Entree

- Broccoli rice, roasted beetroot, Zany Zeus yogurt and fresh pickled cucumber – GF, V
- Pickled rabbit, brioche toast with rocket leaf and caramelized onions – DF

Main

- Mushroom ragout, couscous, dates, fresh mint and toasted pistachios – V, DF*
- Braised pork loin, sweet kumara mash, roasted apple and cream caramel sauce – GF, DF*
- Paella with fresh mussels, clams, seasonal fish and saffron – GF, DF

Dessert

All options are available gluten and dairy free as well as vegetarian.

- Flourless chocolate cake with coffee creme anglaise and Chantilly cream – GF
- Creme brulee with roasted almonds and homemade manuka honey ice-cream – GF

V - Vegetarian
GF - Gluten Free
DF - Dairy Free

*Can be altered to accommodate the dietary option

Catering Option:
Dinner Menu #4



Includes Antipasti Platter and your choice of one main and one dessert from the following options:

\$65 per guest.

Dietary variations are noted below.
All prices are inclusive of GST.

Antipasti Platter

- House smoked Marlborough salmon pate, escabeche mushrooms, fresh seasonal vegetable dip, warmed marinated olives, lamb liver pate, handmade bread and seeded crackers

Main

- Chargrilled sirloin with a Palliser Estate Pinot Noir reduction, rocket salad and carrot puree – GF, DF*
- Roasted spiced pumpkin, watercress, maple syrup yoghurt, basil and toasted walnuts – V, GF
- Pan-fried fresh caught groper, green beans, confit potatoes, seaweed salt – GF, DF*

Dessert

All options are available gluten and dairy free as well as vegetarian.

- Apple cinnamon cake with caramel cream and walnut ice cream
- Date, hazelnut and chocolate cake with berry ice cream

V - Vegetarian
GF - Gluten Free
DF - Dairy Free

*Can be altered to accommodate the dietary option

Catering Option: Family Style Dinner



Includes Antipasti Platter and your selection of 3 mains and 3 sides from the following options:

\$52 per guest or add dessert for \$60 per guest.

Dietary variations are noted below.
All prices are inclusive of GST.

Antipasti Platter

- House smoked Marlborough salmon pate, escabeche mushrooms, fresh seasonal vegetable dip, warmed marinated olives, Coppa di Parma, fresh mussels with garlic and parsley sauce, handmade bread and seeded crackers.

Main

*Choose three of the following, to be served family style:
(Vegan options available upon request)*

- Whole sirloin with chimichurri sauce – GF, DF*
- Slow cooked lamb shoulder with mint sauce – GF, DF
- Whole roasted chicken with mustard and lemon sauce – GF, DF
- Pork belly porchetta with Nikau's rooftop garden herbs and criolla sauce – GF, DF
- Baked Marlborough salmon fillet with dill and thyme sauce – GF, DF

Sides

Choose three of the following, to be served family style:

- Buttered green beans – GF, V
- Parmigiano Reggiano and rocket salad – GF, V
- Spiced fried rice with spring onion – GF, DF, V
- Deep fried potato skins, chives and sour cream sauce – GF, V
- Tomato, red onion and corn salad with housemade aioli – GF, DF, V

Dessert

All options are available gluten and dairy free as well as vegetarian.

- Affogato with homemade honey ice cream – GF
- House made pavlova, fresh berries and whipped cream – GF

V - Vegetarian
GF - Gluten Free
DF - Dairy Free

*Can be altered to accommodate the dietary option