



your menu

SET PLATED LUNCH AND DINNER

The following menu items are as a guideline only. Our executive chef is available to discuss options with you and design a menu that caters to your needs.

½ hour & 1 hour pre dinner cocktails are available, please check our cocktail selection for more details

Option one \$63.00

- One starter
- One main course
- One dessert

Option two \$69.00

- Choice of two starters
- One main course
- One dessert

Option three \$71.00

- One starter
- Alternate drop of two main courses
(We recommend a choice of the chicken breast and the beef or lamb)
- One dessert

Option four \$73.00

- One starter
- Choice of two main courses
- One Dessert

Option five \$80.00

THIS OPTION IS ONLY AVAILABLE IN ICON AND WELLINGTON FOYER

- Choice of two starters
- Choice of two main courses
- One Dessert

Prices are per person and are exclusive of GST.
Selections and prices are subject to availability and list changes.

Mezaru, Maker unknown, Yorii. Te Papa



ALL OF THE ABOVE INCLUDE A SELECTION OF FRESHLY BAKED BREAD AND SPREADS WITH YOUR CHOICE OF SEASONAL GREENS OR A SEASONAL VEGETABLE BOUQUET AND FRESHLY BREWED COFFEE AND INFUSIONS

PETIT FOURS ARE AVAILABLE AT AN ADDITIONAL COST OF \$1.50 PER PERSON



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ENTREES

Braised New Zealand pork cheek

and golden beetroot nestled on a bed of sage and cider cream

Grilled tiger prawns

served on chilli cured cucumber and karengo salad
accompanied by citrus crème fraîche

Seared New Zealand scallop martini

served on creamy celeriac puree topped crisp pancetta

Herb roasted lamb loin

on marinated puy lentils, accompanied by radicchio and micro greens,
served with Kokalito prune marmalade

Cold smoked Aoraki salmon parcel

filled with hot smoked salmon and shrimp mousse, served over rocket
and watercress leaves, accompanied by beetroot relish and
New Zealand wasabi vinaigrette

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MAIN COURSES

Horopito and green pepper coated, grilled beef fillet steak

served with potato and tarragon duchesse, accompanied by glazed seasonal vegetables, topped with jalapeno bernaise

Rosehip rubbed venison loin

nestled on smoked kumara mash, served with white asparagus topped with tamarillo infused red wine jus

Corn fed chicken breast

served on Asian greens, accompanied by chatouillard potatoes, topped with coriander foam

Hawkes Bay lamb rump

accompanied by gratin potatoes and Mediterranean vegetables, served on lavender jus

Grilled Aoraki salmon steak

served on Lyonnaise potatoes, accompanied by crushed peas, topped with kelp foam

Tequila flamed tiger prawns and scallops

served on red pineapple rice, baby bok choy topped with coconut foam and mung bean and peanut salad

Lemon thyme crusted, market fresh fish of the day

served on hollandaise crushed potatoes and broccolini, topped with taramosalata and tomato vinaigrette

Slow roasted pork belly with crackling

served on warm fennel and orange salad and parsnip puree topped with apple foam

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DESSERTS

Chocolate fantasy

flourless chocolate cake, double chocolate ice cream and milk chocolate mousse served with candied kiwi fruit

Mocca perfumed tiramisu

served with liquorice sauce and amaretti biscuits

Pavlova roulade

filled with strawberry cream, served with macerated kiwifruit

Piña colada crème brulee

served with marinated tropical fruits and coconut wafers

White toblerone and manuka honey mousse

served in a pistachio sponge, with vanilla figs and macerated muscatels

Vanilla panna cotta

served with a compote of seasonal berries and almond tuille

New Zealand cheese plate

selection of award winning New Zealand cheeses, accompanied by home made quince paste, dried fruits and crackers

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