



SUPPLY ROOM

\$58.50 per person, minimum of 15 people, bookings essential



GRAZING PLATTER

smoked salmon, citrus cream cheese spread, rosemary & sea salt flat bread, assortment of cheeses, crackers, fruits, preserves, crostini

MAINS

PAN FRIED CHICKEN

duck fat roasted perla potatoes, grilled asparagus & salsa verde
df/gf

CRISPY PORK BELLY

served on kumara mash, seasonal vegetables, rosemary jus & kumara crisps

gf

GNOCCHI

creamy mushroom & thyme potato gnocchi w parmesan and rocket

v

PROSCIUTTO, PEAR & BLUE CHEESE

rocket greens, candied pistachios & balsamic glaze

vga

DESSERTS

STEAMED DATE PUDDING

w custard & vanilla ice cream

COCONUT PANACOTTA

w grilled pineapple & raspberry coulis

WHITTAKERS CHOCOLATE BROWNIE-

Served w whipped cream & ice cream *gf*

HAPPY
HOLIDAYS
to all