

THE Premium Tapas & Nibbles MENU



How the Tapas & Nibbles menu is served

We can create the perfect menu for you, this is a great option when you don't want the formality of a sit down meal. Detailed below are the menu choices, the number of choices vary depending on length of stay and budget.

TO START

Select the right number of canapes for your event:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Saucy Asian meatball
- Goujons of house panko crumbed fish with dipping sauce
- Mac n cheese cubes with Balsamic reduction
- Polenta cake with a sundried tomato tapenade {Vegan} {GF}
- Smoked eggplant crostini {Vegan}
- Mushroom filo cups {Vegan}
- Smoked salmon, cream cheese on blinis {GF on request}
- Spinach and feta filo {V}
- Arancini balls {V}
- Potato and kumara croquettes {V}
- Petit mussel fritter {GF}
- Petite potato cakes with avocado and herbed mayo {Vegan} {GF}
- Bean and cranberry balls with a garlic mayo {Vegan} {GF}
- Zucchini roll ups {Vegan}
- Pork belly with sticky bourbon sauce {GF}
- Scallops with avocado & parmesan {GF}
- Prawn ginger and corn cakes with avocado & coriander salsa {DF}
- Korean fried chicken with Gochujang sauce {DF}{GF}
- Deep fried camembert with cranberry chutney
- Tempura prawn salad with Nouc cham sauce {GF}
- Panko crumbed prawn with mango chilli salsa

TO CONTINUE

Choose a selection of our more substantial meals, served as small plates while guests are mingling:

- Prime beef burgers with chefs selected salads and beetroot relish
- Caesar salad with baby cos, egg, bacon and a parmesan dressing {GF}
- Butter chicken with basmati rice {GF, DF}
- Slow cooked pulled lamb on herb mash {GF}
- Seared fish on corn risotto {GF}
- Caesar salad with baby cos, egg, bacon and a parmesan dressing {GF}
- Moroccan salad with Mediterranean vegetables, cous cous served with spicy tomato chutney {V} {DF}

- Crispy skin pork belly with baked apple sauce on a creamy duo of braised buttered cabbage and herb mash {GF}
- Baked chicken thighs with sundried tomatoes pesto and a char-grilled vegetable risotto {GF}
- BBQ marinated chicken on wild rice with chunky avocado and tomato salsa {GF} {DF}
- Herb crumbed market fish served on a creamy mash

TO FINISH

Your sweet treats can be served as a buffet or continue with platter service of desserts:

- Cake bites {V}
- Selection of tarts {V}
- Chefs' homemade cheesecakes
- Individual crème brûlée {V} {GF}
- Chocolate friands {V}
- Chocolate mousse served with fresh cream {V}
- Profiteroles {V}
- Traditional trifle
- A selection of ice-cream {V}
- Fresh fruit platter {V}
- Cheese & cracker selections {V}

BEVERAGES

You can add a beverage package to your event or choose beverages charged on consumption:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.

{V} – Vegetarian {GF} – Gluten Free {DF} – Dairy Free {VG} – Vegan

