



set meal

Whether at lunchtime or evening a set meal is always a great option for a more formal event. Our customised menus will allow you unlimited flexibility on food choices, number of courses & budget.

canapes

- Chef's selection, designed to compliment your chosen menu

starters

- Pan Seared Hokkaido Scallops, Kai Smoked Bacon, Cauliflower Puree, Imported Wild Rocket, Chili Oil
- Wild Catch Crab in Paprika Wasabi Mayo, Manuka Hot Smoked New Zealand Mussels, Mashed New Zealand Avocado, Crostini, Pickled Cucumber & Baby Spinach
- New Zealand Venison Carpaccio, Kumara Crisps, Horseradish & Cauliflower Puree, Flame-Grilled Citrus Segments
- Kai New Zealand Prime Beef Tartare, Special Blend of Seasoning, Beetroot Crisps, Quail Egg, Toasted Homemade Bread
- Pickled Beetroot, Red & Green Oak Lettuce, Swiss Chard, Caramelised Onions, Toasted Walnuts, Citrus Segments, Soft Cheese, Dijon Dressing

main courses

- New Zealand Deep Sea Cod Steamed in Foil, Chargrilled Tomato Sauce, Roasted Vegetables, Straw Potatoes
- Herb Crusted New Zealand Spring Lamb Rack, Rosemary Roasted Potatoes, Honey & Aged Balsamic Glazed Carrots, Thyme Sauce
- New Zealand Prime Steer Tenderloin, Kumara & Potato Mash, Flame-Grilled Beans, Green Peppercorn Sauce
- Slow-Cooked Pork Belly, Turmeric Potatoes, Sauteed Asparagus, Aromatic Wild Honey Glaze
- New Zealand Pea Puree Risotto, Sauteed Mixed Mushrooms, Spinach, Cherry Tomatoes, Shaved Parmesan

desserts

- Kai Lemon Tart, Meringue, Berry Sauce & Candied Lemon
- Chocolate Mud Cake, Banana Flambee, Mixed Berry Jam, Kiwi Coulis, Passion Fruit Tuile
- Kai Homemade Toffee Cheesecake with Hokey-Pokey Bites & New Zealand Kiwi
- Kiwi Fruit Pavlova, New Zealand Whipped Cream, Passion Fruit Sauce, Homemade Hokey-Pokey Ice Cream



Corporate Events

Business Lunches

Private Functions

Celebrations