

\$45 set menu

2 entrees and 3 main course options

Entrée

Ika Mata

Fresh game fish marinated to order in lemon and lime juice.
With coconut cream, onion and capsicum.

Salt & Pepper Squid

Salt and pepper seasoned squid quickly pan fried.
Served with a chilli, cashew and cucumber pickle.

Main Course

Coconut Chicken

Coconut crusted chicken breast. Served on a coriander potato mash with coconut and lime sauce.

Ribeye Steak

Prime New Zealand beef, wrapped in streaky bacon and cooked to your liking.
Served on garlic potato mash. Finished with rich red wine gravy.

*(And the choice of **one** of the following fish mains.)*

Tuna

Fresh, line caught tuna on coconut braised rukau. Topped with gremolata.
Served medium rare.

Broadbill

Crusted with parmesan and herbs. Served on a root vegetable whip & topped with roast garlic aioli.

Mahi Mahi

Grilled fillet of Mahi Mahi on a kumara rosti. Finished with citrus hollandaise.

\$50 set menu

*2 entrees and 3 main course options
with your wedding cake for dessert*

Entrée

Ika Mata

Fresh game fish marinated to order in lemon and lime juice.
With coconut cream, onion and capsicum.

Salt & Pepper Squid

Salt and pepper seasoned squid quickly pan fried.
Served with a chilli, cashew and cucumber pickle.

Main Course

Coconut Chicken

Coconut crusted chicken breast. Served on a coriander potato mash with coconut and lime sauce.

Ribeye Steak

Prime New Zealand beef, wrapped in streaky bacon and cooked to your liking.
Served on garlic potato mash. Finished with rich red wine gravy.

*(And the choice of **one** of the following fish mains.)*

Tuna

Fresh, line caught tuna on coconut braised rukau. Topped with gremolata.
Served medium rare.

Broadbill

Crusted with parmesan and herbs. Served on a root vegetable whip & topped with roast garlic aioli.

Mahi Mahi

Grilled fillet of Mahi Mahi on a kumara rosti. Finished with citrus hollandaise.

Dessert

Your wedding cake served with fresh tropical fruit salad and ice cream.

\$55 set menu

3 entrees, 4 main courses and 2 Desserts

Entrée

Ika Mata

Fresh game fish marinated to order in lemon and lime juice.
With coconut cream, onion and capsicum.

Salt & Pepper Squid

Salt and pepper seasoned squid quickly pan fried.
Served with a chilli, cashew and cucumber pickle.

Prosciutto, Paw Paw and Feta Salad

Fine baby greens tossed with feta, paw paw and prosciutto ham.
Lightly drizzled with a balsamic glaze.

Main Course

Coconut Chicken

Coconut crusted chicken breast. Served on a coriander potato mash with coconut and lime sauce.

Ribeye Steak

Prime New Zealand beef, wrapped in streaky bacon and cooked to your liking.
Served on garlic potato mash. Finished with rich red wine gravy.

*(And the choice of **two** of the following fish mains.)*

Tuna

Fresh, line caught tuna on coconut braised rukau. Topped with gremolata.
Served medium rare.

Broadbill

Crusted with parmesan and herbs. Served on a root vegetable whip & topped with roast garlic aioli.

Mahi Mahi

Grilled fillet of Mahi Mahi on a kumara rosti. Finished with citrus hollandaise.

Dessert

Chocolate Mudcake

Rich, dark chocolate cake with chocolate sauce and vanilla ice cream

Cheesecake

Today's flavour cheesecake with ice cream

\$60 set menu

3 entree, 4 main course and 2 dessert options

Entrée

Ika Mata

Fresh game fish marinated to order in lemon and lime juice.
With coconut cream, onion and capsicum.

Salt & Pepper Squid

Salt and pepper seasoned squid quickly pan fried.
Served with a chilli, cashew and cucumber pickle.

Prosciutto, Paw Paw and Feta Salad

Fine baby greens tossed with feta, paw paw and prosciutto ham.
Lightly drizzled with a balsamic glaze.

Main Course

Coconut Chicken

Coconut crusted chicken breast. Served on a coriander potato mash with coconut and lime sauce.

Fillet Steak

New Zealand fillet steak, wrapped in streaky bacon and cooked to your liking.
Served on garlic potato mash. Finished with rich red wine gravy.

*(And the choice of **two** of the following fish mains.)*

Tuna

Fresh, line caught tuna on coconut braised rukau. Topped with gremolata.
Served medium rare.

Broadbill

Crusted with parmesan and herbs. Served on a root vegetable whip & topped with roast garlic aioli.

Mahi Mahi

Grilled fillet of Mahi Mahi on a kumara rosti. Finished with citrus hollandaise.

Flametree King Prawns

One dozen prawns poached in a lemongrass and ginger broth. Served on a coconut risotto. Accompanied by our own chilli-mayo.

Dessert

Chocolate Mudcake

Rich, dark chocolate cake with chocolate sauce and vanilla ice cream

Cheesecake

Today's flavour cheesecake with ice cream