

BANQUET MENU \$95PP

three courses served to the table to share

HOUSE-MADE BREAD ROLLS AND BUTTER

ENTRÉE

CHEF'S SELECTION OF FIFE FAVOURITES TO SHARE

CHICKEN LIVER PARFAIT

CHICKEN LIVER, HOUSE MADE BREAD, PICKLES, PORT JELLY

ORA KING SALMON GRAVLAX

HORSERADISH MOUSSE, DEEP-FRIED CAPERS, GARLIC GRISSINI, SALMON CAVIAR

PURE SOUTH BEEF TATAKI

PICKLED SHITAKE, MISO MAYO, PONZU DRESSING, CRISPY SHALLOTS, NORI CRISPS *gf/df*

WAGYU BEEF KEFTEDES

HARISSA-SPICED TZATZIKI, POMEGRANATE *gf*

MEZZE

OLIVES, CHARRED VEGETABLES, BUFFALO MOZZARELLA, PICKLES, LAVOSH,
RASPBERRY BALSAMIC GLAZE

MAIN

CHOICE OF TWO MEATS

MIBRASA GRILLED PURE SOUTH EYE FILLET, PINOT JUS + HORSERADISH MOUSSE *gf*

12HR BRAISED LAMB SHOULDER, MINTED PEA PUREE, CHIMICHURRI *gf*

LEMON HERB ROASTED CHICKEN, PARSNIP PUREE, SALSA CRUDA *gf*

SIDES SERVED TO THE TABLE TO SHARE

STEAK FRIES, TRUFFLE MAYO *gf/df*

CORN RIBS, CHIPOTLE MAYO, PARMESAN *gf*

ROCKET + ICEBERG LETTUCE, PICKLED RED ONION, CUCUMBER, RANCH DRESSING *gf*

SEASONAL VEGETABLES *gf*

GRILLED GREEN BEANS, COCONUT SAMBAL *gf/df*

SWEET TREATS AND CHEESE

CHEF'S SELECTION OF FIFE FAVOURITES TO SHARE

WHITE CHOCOLATE BLONDIE, VANILLA MASCARPONE, BERRIES *gf*

LEMON MERINGUE TARTLETS *gf*

WHITESTONE CHEESE BOARDS FOR THE TABLE, PICKLES, LAVOSH, CHUTNEY *gfo*

dairy free desserts available on request

SET MENU 1 \$85PP

shared entrée + choice of main

HOUSE-MADE BREAD ROLLS AND BUTTER

ENTRÉE

CHEF'S SELECTION OF FIFE FAVOURITES TO SHARE

CHICKEN LIVER PARFAIT

CHICKEN LIVER, HOUSE MADE BREAD, PICKLES, PORT JELLY

ORA KING SALMON GRAVLAX

HORSERADISH MOUSSE, DEEP-FRIED CAPERS, GARLIC GRISSINI, SALMON CAVIAR

PURE SOUTH BEEF TATAKI

PICKLED SHITAKE, MISO MAYO, PONZU DRESSING, CRISPY SHALLOTS, NORI CRISPS *gf/df*

WAGYU BEEF KEFTEDES

HARISSA-SPICED TZATZIKI, POMEGRANATE *gf*

MEZZE

OLIVES, CHARRED VEGETABLES, BUFFALO MOZZARELLA, PICKLES, LAVOSH,
RASPBERRY BALSAMIC GLAZE

MAIN

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

MARKET FRESH FISH

SERVER TO ADVISE

CHARGRILLED BUTTERNUT

SWEET POTATO CURRY, CHILLI, HERBS, NORI + LIME DRESSING, CRISPY SHALLOTS *gf/df*

FROM THE MIBRASA

PURE SOUTH, 200G EYE FILLET,

SERVED WITH PURPLE KUMARA PURÉE + PINOT JUS *gf*

or

GREENSTONE CREEK, 300G SCOTCH, BMS 4+,

SERVED WITH SERVED WITH PURPLE KUMARA PURÉE + PINOT JUS *gf*

SIDES SERVED TO THE TABLE TO SHARE

STEAK FRIES, TRUFFLE MAYO *gf/df*

SEASONAL VEGETABLES

ROCKET + ICEBERG LETTUCE, PICKLED RED ONION, CUCUMBER, RANCH DRESSING *gf*

SET MENU 2 \$85PP
choice of main + choice of dessert

HOUSE-MADE BREAD ROLLS AND BUTTER

MAIN

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

MARKET FRESH FISH
SERVER TO ADVISE

CHARGRILLED BUTTERNUT
SWEET POTATO CURRY, CHILLI, HERBS, NORI + LIME DRESSING, CRISPY SHALLOTS *gf/df*

FROM THE MIBRASA

PURE SOUTH, 200G EYE FILLET,
SERVED WITH PURPLE KUMARA PURÉE + PINOT JUS *gf*
or
GREENSTONE CREEK, 300G SCOTCH, BMS 4+,
SERVED WITH SERVED WITH PURPLE KUMARA PURÉE + PINOT JUS *gf*

SIDES SERVED TO THE TABLE TO SHARE
STEAK FRIES, TRUFFLE MAYO *gf/df*
SEASONAL VEGETABLES
ROCKET + ICEBERG LETTUCE, PICKLED RED ONION, CUCUMBER, RANCH DRESSING

DESSERT

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

CHOCOLATE MOUSSE
RASPBERRY GEL, CHOCOLATE SOIL, MERINGUE, CHOCOLATE SPONGE *gf*

APPLE TARTE TATIN
VANILLA ICE CREAM, CARAMEL SAUCE

WHITESTONE CHEESE, 50G EA,
CHOICE OF TOTARA TASTY CHEDDAR OR WINDSOR BLUE,
SERVED WITH LAVOSH, PICKLES, CHUTNEY *gfo*

dairy free desserts available on request

SET MENU 3 \$105PP

shared entrée + choice of main + choice of dessert

HOUSE-MADE BREAD ROLLS AND BUTTER

ENTRÉE

CHEF'S SELECTION OF FIVE FAVOURITES TO SHARE

CHICKEN LIVER PARFAIT

CHICKEN LIVER, HOUSE MADE BREAD, PICKLES, PORT JELLY

ORA KING SALMON GRAVLAX

HORSERADISH MOUSSE, DEEP-FRIED CAPERS, GARLIC GRISSINI, SALMON CAVIAR

PURE SOUTH BEEF TATAKI

PICKLED SHITAKE, MISO MAYO, PONZU DRESSING, CRISPY SHALLOTS, NORI CRISPS *gf/df*

WAGYU BEEF KEFTEDES

HARISSA-SPICED TZATZIKI, POMEGRANATE *gf*

MEZZE

OLIVES, CHARRED VEGETABLES, BUFFALO MOZZARELLA, PICKLES, LAVOSH,
RASPBERRY BALSAMIC GLAZE

MAIN

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

MARKET FRESH FISH

SERVER TO ADVISE

CHARGRILLED BUTTERNUT

SWEET POTATO CURRY, CHILLI, HERBS, NORI + LIME DRESSING, CRISPY SHALLOTS *gf/df*

FROM THE MIBRASA

PURE SOUTH, 200G EYE FILLET,

SERVED WITH PURPLE KUMARA PURÉE + PINOT JUS *gf*

or

GREENSTONE CREEK, 300G SCOTCH, BMS 4+,

SERVED WITH SERVED WITH PURPLE KUMARA PURÉE + PINOT JUS *gf*

SIDES SERVED TO THE TABLE TO SHARE

STEAK FRIES, TRUFFLE MAYO *gf/df*

SEASONAL VEGETABLES

ROCKET + ICEBERG LETTUCE, PICKLED RED ONION, CUCUMBER, RANCH DRESSING *gf*

DESSERT

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

CHOCOLATE MOUSSE

RASPBERRY GEL, CHOCOLATE SOIL, MERINGUE, CHOCOLATE SPONGE *gf*

APPLE TARTE TATIN

VANILLA ICE CREAM, CARAMEL SAUCE

WHITESTONE CHEESE, 50G EA,

CHOICE OF TOTARA TASTY CHEDDAR OR WINDSOR BLUE,

SERVED WITH LAVOSH, PICKLES, CHUTNEY *gfo*

dairy free desserts available on request

UPGRADE OPTIONS

ADD OYSTERS TO ENTRÉE – MP

BANQUET UPGRADES

EYE FILLET TO SELECTION OF FIFE LANE MEAT LOCKER CUTS, ACCOMPANYING SAUCES
\$10 PER HEAD

EYE FILLET TO BEEF WELLINGTON
\$15 PER HEAD

ADD THIRD PROTEIN
\$15 PER HEAD

SET MENU UPGRADES

ADD ADDITIONAL STEAK OPTIONS
\$POA

EYE FILLET TO SAVANNAH, 350G EYE FILLET ON THE BONE
\$20 PER HEAD

PLEASE REACH OUT IF YOU HAVE A SPECIFIC REQUEST

SET MENUS 1, 2, 3 ARE ONLY AVAILABLE FOR GROUPS OF 10 TO 24
BANQUET MENU AVAILABLE FOR GROUPS OF 10+

PLEASE NOTE ALL MENUS ARE SUBJECT TO SEASONAL CHANGES