



Kereru Menu

\$99pp incl GST

A choice between canapes or starters

Cocktail Hour Canapes

Choose three from the following

Freshly shucked local oysters, chardonnay vinegar (gf, df)

Parmesan and chive tapioca bites, truffle mayo (v, gf)

Butternut sage and feta arancini (v)

Serrano and manchego croquettes, smoked tomato relish

Chicken liver parfait, cherry gel, toasted brioche

Hawkes Bay lamb shank spring rolls, chimichurri (df)

Yellowfin tuna tataki, black vinegar mayo (df, gf)

"Bang bang" prawn, sriracha, sesame (df)

Mini reuben, pastrami, gruyere, pickles

Beetroot and goats cheese tartlet, red onion jam (v)



On the Table

Daily bread selection with olive oil and balsamic

Starters

Choose three for your guests to order from

Line Caught Snapper

Three ways, smoked snapper mousse, tartare, tempura
goujon, squid ink crisp (gf)

Duck

Confit and tea smoked duck ballotine, drunken prunes,
pistachio, sour cherry (gf, df)

Venison

House cured venison pastrami, licorice,
hazelnuts, blueberries (gf)

Scallops

Seared scallops, shellfish laksa, coconut gel,
curry leaf, wakame (gf)

Souffle

Twice baked goat's cheese souffle, beetroot
relish, walnut pesto (v)



Mains

Choose three for your guests to order from

Taupo Beef

Seared tenderloin, sticky smoked beef cheek, celeriac, pickled shitake, game crisps (gf)

Te Mana Lamb

Sous vide lamb rump, pressed shank and agria terrine, heritage carrot, baby onions, thyme jus (gf)

Harmony Farms Free Range Pig

Spiced seared fillet, glazed belly, pulled shoulder croquette, butternut, sage beurre blanc

Duck

Confit duck leg with seared breast, whipped kumara, miso glazed greens, orange, and walnut salsa (gf)

Market Fish

Market fish, panko blue swimmer crab, crab bisque, fondant potato, karengo crisps, lime pearls

Ricotta Gnocchi

Handmade gnocchi, wild forest mushrooms, black garlic, truffle custard, baby spinach (v)

Sides

Choose two for the table to share

Pumpkin, feta and walnut salad (gf)

Baby kale, watercress and orange salad, ginger, and honey dressing (gf, df)

Herb buttered new potatoes (gf, v)

Dauphinoise potato (gf, v)

Warm seasonal vegetables (df, gf, v)



Desserts

Choose three for your guests to order from

Whittaker's Chocolate

Whittaker's dark chocolate fondant, mocha mousse,
cocoa tuille, vanilla mascarpone

Pineapple

Pineapple carpaccio, lime, mint, coconut,
ginger, pistachio (df, gf)

Mandarin

Yoghurt panna cotta, mandarin sorbet and
gel, white chocolate (gf)

Lemon Curd

Meyer lemon curd, burnt meringue, lemon
cello jelly, ginger, shortbread

Whitstone Cheese's

A selection of New Zealand's finest cheese's,
honeycomb, fig, lavosh and wafers

If there are any specific dietary requirements, please let us know as we can cater for all food allergies. All food listed is subject to produce availability and seasonality. Our menu items are sourced from local and ethical suppliers, including free range meats, sustainably caught fish, and locally made cheeses.