

Cocktails and Canapes

Cold selection

Antipasto Brochette pickled veg mozzarella + Horopito beetroot jam

Mini fried flat bread smoked kahawai pate karengo cherry tomato chutney

New Zealand smoked eel fillets wrapped in karengo sushi rice + toasted sesame seeds

Lime cured salmon on rewana toast cream cheese and onion jam

Karengo prawn cocktail pickled ribbon vegetable kimchi

Heirloom tomato quinoa salad micro greens crispy wonton curl

Duck on rye haha merlot jelly and baby rocket

Hot selection

braised pork belly cooked with cabbage and watercress baby kumara mini Boil up

fried prawn crab balls horseradish crème fraiche crispy leeks

chicken Risotto lollipop kawakawa marinated chicken rolled crumbed in panko + sesame seeds

Creamed Paua sautéed with onion cream and kowhitwhiti with a side of Rewana Toast

Pork and puha dumplings + dipping sauce

Hangi smoked venison loin with a sweet piri piri and black garlic chutney

Slow cooked lamb roast baby onion jam on Maori fried bread

Vegetarian

Roast kumara caramelised onion infused with kawakawa and bell pepper tart (hot)

Mini falafel burger and smoked tomato and karengo jam (hot)

Pumpkin and feta Risotto cake topped with crumbed mushroom béarnaise sauce (cold)

Tempera Chilli Panneer skewers with coconut rice (hot)

Kumara Rosti topped with char-grilled Haloumi and mango chilli jam (cold)

Miso karengo fried cauliflower black garlic and wasabi mayo (cold)

Option One: Selection of 2 hot, 3 cold

Option Two: Selection of 3 hot, 4 cold