



GLENFALLOCH
restaurant

Wedding & Function Menu Options
2018/19

Cold Canapés \$12.50 p.p.

(Placed and served around the venue)

Choose 3

- Cured King Salmon, Citrus, Crème Fraiche
- Arancini with Feta, Sun-dried Tomato (V, warm)
- Pepper crusted Beef, Aioli, Gherkin
- Roasted Beetroot, Goats Cheese, Walnut (V)
- Tempura Prawns with Honey & Lime Dip (warm)
- White Gazpacho Soup Shot (V)
- Watermelon, Feta, Pickled Onion (V)
- Fire Cracker Prawns, Chilli, Sesame
- Yellow Fin Tuna, Ponzu, pickled Ginger

Additional Savoury Mini Cones \$5.00 p.p.

Choose 3

- Beef Tartar & Pickles Mini Cones
- Tuna & Sesame Mini Cones
- Salmon & Avocado Mini Cones
- Tomato & Parmesan Mini Cones (V)
- Organic Chicken & Mango Mini Cones

Or substantial warm Canapés \$22.50 p.p.

(Extends outdoor experience and will be adjusted into alternate Starters in case of bad weather conditions)

Choose 3

- Steamed Buns, Pork Belly, Hoisin, Pickled Cucumber
- Moroccan Spring Lamb, Carrot, Chickpea, Feta Cheese
- Grilled Halloumi, Tomato, Watermelon, Basil (V)
- Fish of the Day, Beetroot Risotto, Gremolata
- Butternut Pumpkin, roasted Pear, Almond, Kale (V)
- Bostock's Organic Chicken, Agria Mash, Truffle, Pickled Carrot
- Asian Braised Beef, Crispy Shallot, Parsnip, Mango Salad
- Smoked Gnocchi, Courgette, Parmesan, Lavender Honey (V)
- Confit Duck Spring Roll, Mung Bean, Pumpkin, Radish



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Starter Alternate Drop or pre-ordered (14 days prior function) \$17 p.p.

Choose 2

Beech Wood Smoked King Salmon

Cucumber / Radish / Citrus Dressing / Avocado

Goats Cheese Mousse (V)

Textures of Beetroot / Rocket / Walnut / Pear

Yellow Fin Tuna Ceviche

Passionfruit / Wakame Seaweed / Fennel / Togarashi Pepper

Cocoa & Coffee cured Venison

Almond / Parsnip / Nasturtium / Apple

48 hour Pork Belly

Pea / Smoked Mussel / Cider Reduction / Crisps

Salad of Green Beans (V)

Olive / Pickled Onion / Soft-Boiled Egg / Tomato

Mains alternate Drop or pre-ordered (14 days prior Function) \$32 p.p.

Choose 2 Mains and 2 Sides

Mains

Sous Vide cooked Provenance Lamb

Ratatouille / Kalamata Olives / Parmesan / Thyme

Bostock's Organic Chicken

Heirloom Carrot / Hazelnut / Broccoli / Pinot Jus

Kowhai Grove Ostrich Fillet

Beetroot / Plum / Macadamia / Kumara

Filet of Otago Blue Cod

Smoked Cauliflower / Almond Crumb / Tomato / Preserved Lemon

Buckwheat Crepe with Ricotta (V)

Spinach / Pine nuts / Tomato Salsa / Rocket

57°C Grass Fed Beef Loin (Medium-Rare)

Mushrooms / Truffle / Parsnip / Green Beans

Kumara, Kale & Quinoa Fritters (V)

Feta / Smoked Eggplant / Roast Capsicum / aged Balsamic

Sides

New Season Potatoes

Garden Herb Risotto

Potato Dauphinoise

Roast Root Vegetables

Steamed Seasonal Greens

Beetroot, Spinach & Quinoa Salad



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**Or Buffet Style from the Manuka fuelled BBQ Pit \$45 p.p.
(private Functions only min. 30guests)**

Texas Style Beef Brisket
Sticky Beer Glazed Pork Belly
Honey Chicken Thighs & Buffalo Wings
Feta stuffed roasted Capsicum
Brown Sugar & Whisky cured Market Fish

BBQ Sides

Radish & Apple Ranch Slaw
Deviled Egg Potato Salad
Crunchy Garden Salad
Mediterranean Pasta Salad
Baked Mac n Cheese
Seasonal Vegetables
Oven Potatoes
Pineapple Salsa
Herbed Sour Cream
BBQ Sauce

Dessert \$13 p.p.

Alternate Drop (2 choices) or Set (1 Choice)

Peanuts & Tandoori

Lemongrass / Mandarin / Vanilla

Taste of Chocolate

Espresso / Hazelnut / Malt

Gingered Honey Panna Cotta

Mango / Coconut / Lime Leave

Rooibos Tea & Grapefruit

Caramel / Yoghurt / Meringue

Otago Stonefruit (January to March)

Tonka Bean / Almond / Lemon Verbena

Summer Berries (December to March)

Cheesecake / Meyer Lemon / White Chocolate

Dessert Buffet \$21.50 p.p.

Lemon Cheesecake
Selection of Gelatos and Sorbets
Berries & Red Bull with Vanilla Cream & Meringue
Belgian Dark Chocolate Mousse
Coconut Panna Cotta & Tropical Fruit
Mixed Profiteroles
Warm Apple & Pear Crumble with Tonka Bean Anglaise
Lolly Jar