

# BEVERAGE LIST

<b>Methode Traditionnelle</b>	<b>Glass</b>	<b>Bottle</b>
Sparkling Te Hana Reserve Cuvee NV		\$35
Sparkling Lindauer Special Reserve		\$36
Sparkling Oyster Bay Cuvee Brut		\$50
Sparkling Deutz Marlborough Cuvee		\$75
 <b>Champagne</b>		
Moet & Chandon Brut Imperial		\$150
Veuve Cliquot NV		\$160
Mumm Gordon Rouge		\$150
 <b>Sauvignon Blanc</b>		
Settlers Hill	\$6.50	\$27
Kopiko Bay	\$6.50	\$28
Open House	\$7.50	\$32
Two Tracks		\$34
The Ned White Label		\$38
Brancott Estate Living Land Marlborough		\$43
Oyster Bay		\$41.50
 <b>Chardonnay</b>		
Settlers Hill	\$6.50	\$27
Kopiko Bay	\$6.50	\$28
Open House	\$7.50	\$32
Two Tracks		\$34
Benson Block Unoaked Chardonnay		\$35
Brancott Estate Living Land Marlborough		\$43
Church Road		\$48
 <b>Other Varietals</b>		
The Ned White Label Pinot Gris		\$38
Pinot Gris Brancott Estate Living Land Waipara		\$43
Riesling Five Flax Waipara		\$30
Gewurztraminer Villa Maria Private Bin		\$38

Prices are subject to change, all prices include GST

# BEVERAGE LIST

CONTINUED...

## Red Wines

	Glass	Bottle
Pinot Noir Kopiko Bay	\$6.50	\$28
Cabernet Merlot Settlers Hill	\$6.50	\$27
Shiraz Wyndham Bin 555	\$8	\$36
Syrah Vidal Estate Hawkes Bay		\$47
Pinot Noir Brancott Estate Living Land Marlborough		\$43
Pinot Noir The Ned		\$41
Church Road Merlot Cabernet Sauvignon		\$47
Merlot Cabernet Sauvignon Villa Maria Private Bin		\$36

## Standard Spirits

	DBL
Smirnoff Blue Vodka	\$6
Gordons Gin	\$6
Coruba Rum	\$6
Bacardi Rum	\$6
Slate Bourban	\$6
Grants Whiskey	\$6
De Valcourt VSOP Brandy	\$6

## International Bottle Beer

Heineken	\$7.50
Stella Artois	\$6.50
Stella Artois Legere	\$6
Corona	\$6.50
Budweiser	\$6

## NZ Bottle Beer

	Bottle
Steinlager Classic	\$6
Steinlager Pure	\$6.50
Steinlager Premium Light	\$5
Speight's Old Dark	\$6
Speight's Gold	\$6
Speight's Summit	\$6
Mac's Gold	\$6
Mac's Issac Cider	\$6

Prices are subject to change, all prices include GST

# BEVERAGE LIST

CONTINUED...

## RTD

McKenna & Cola	\$7
Jim Beam & Cola	\$7.70
Canadian Club & Ginger Ale	\$7.80
Coruba & Cola	\$7.50
Smirnoff Red Ice	\$7
Smirnoff Double Black	\$7.50

## Draught Beer (for functions of 100 guests or more)

### Glass

Lion Red	\$5.50
Mac's Gold	\$5.50
Speight's Gold	\$5.50
Speight's Summit	\$5.50
Waikato	\$5.50
Steinlager Classic	\$5.50
Steinlager Edge	\$5.50

## Non Alcoholics

### Bottle

Mac's Ginger Beer	\$3.80
Mac's Green Apple	\$3.80
Mac's Sparkling Blackcurrant	\$3.80
Mac's Lemon Crush Traditional Lemonade	\$3.80
Kiwi Blue Sparkling Water	\$4
Kiwi Blue Still Water	\$4
Red Bull	\$5.50
Sparkling Grape Juice	POA

## Juice

### Glass

### 2 Ltr Jug

A selection of juices available	\$3.50	\$21
---------------------------------	--------	------

## Freshly brewed coffee & selection of teas

\$4 per person  
\$16 per 1 litre jug

Prices are subject to change, all prices include GST

# BREAKFAST MENUS

## **SKYCITY Express Breakfast - \$16 per person**

The express breakfast is the ideal way to start a busy day with a selection of pick up items to eat on the go with arrival tea and coffee.

Freshly brewed tea and coffee

Assorted juice selection

Whole fresh fruits *(V)(GF)*

Sliced New Zealand and tropical fruits *(V)(GF)*

Creamy apple bircher muesli *(V)*

Fruit glazed Danish pastries *(V)*

Selection of premium cereals *(V)*

Natural unsweetened yoghurt w/ fruit compote and berry coulis *(V)*

Freshly baked mini croissants w/ smoked ham and brie

Mini Bagels topped w/ smoked salmon and cream cheese

## **Additional Items \$4.50 each**

Sweet corn fritters w/ wilted spinach *(V)*

English muffins w/ sausage scrambled eggs and cheese

Mini bagels w/ tomato relish and bacon

Mini vegetable frittata w/ spiced tomato relish *(V)*

# BREAKFAST MENUS

## **Plated Breakfasts - \$18.50 per person**

This menu is executive breakfast dining with restaurant style service.

Includes:

Assorted juice selection

Freshly brewed coffee and a selection of teas

All breakfasts served w/ breakfast rolls

### **Please Make One Selection From The Following:**

French toast golden fried w/ maple cured bacon and maple syrup

Eggs Benedict w/ two poached eggs and your choice of bacon or salmon served on toasted English muffins

SKYCITY breakfast including manuka smoked bacon, sausage, tomato, potato and onion hash, sautéed mushrooms and scrambled eggs

Toasted brioche w/ sautéed mushrooms finished w/ a lemon and herb butter sauce

Spiced kransky sausage served on kumara mash w/ spiced tomato relish

Pancake stack w/ honey cured bacon and banana finished w/ maple syrup and crème fraiche

*You can add a second choice to your breakfast menu for an additional \$5pp*

# BREAKFAST MENUS

## **Buffet Breakfast - \$24 per person** Minimum of 30 guests required

Our buffet breakfast offers you a variety of hot and cold dishes.

Freshly brewed coffee and selection of teas

Assorted juice selection

Fresh whole fruits

Sliced seasonal fruits

Selection of breakfast cereals

Unsweetened natural yoghurt w/ fruit compote and berry coulis

Freshly baked croissants and Danish pastries

Wholemeal and white toast

Scrambled eggs

Potato and onion hash

Crispy bacon rashers

Breakfast sausages

Grilled vine ripened tomatoes

Sautéed mushrooms

# TEA, COFFEE & MINI BREAKS MENU

## Mini Breaks - \$7.50 per person

Mini breaks include freshly brewed tea and coffee and one food item. Additional food items are available at an additional \$2.50 per person, per item. Continuous tea and coffee is available for a cost of \$16.00 per litre.

### Sweets

Assorted muffins

Freshly baked Danish pastries

Mini date scones w/ jam and chantilly cream

Key lime tarts

Chocolate cake w/ chocolate mascarpone cream

Carrot cake w/ cream cheese icing

Raspberry and frangipane slice *(GF)(DF)*

Mini pecan and caramel pies

Banana and coconut loaf w/ honeyed yogurt

Melon, pineapple, grape and kiwifruit skewers *(GF)(DF)*

Chocolate petite fours

Mini lemon meringue tarts

Fresh fruit basket *(GF)(DF)*

# TEA, COFFEE & MINI BREAKS MENU

## Savoury

Oven baked mushroom, thyme and parmesan tarts

Thai style beef, rocket, mint and coriander rice paper wraps

Mini tandoori chicken tart

Filo parcels w/ roasted pumpkin, spinach, feta, pesto and cashew nuts *(V)*

Smoked salmon, dill and lemon cream cheese on a toasted bagel

Oven baked mini quiches *(V option available)*

Miniature sausage rolls

Assorted mini savouries

Smoked bacon and egg tartlets

Warm mini croissants w/ smoked ham brie and relish

Smoked ham, Swiss cheese and seeded mustard finger sandwiches

Selection of club sandwiches *(V option available)*

Tandoori chicken wraps w/ lemon yoghurt dressing

Mediterranean vegetable tart *(V)*

# DAY DELEGATE PACKAGE

**\$49 per person**

Minimum of 30 guests required

**The Day Delegate Package includes room hire, morning tea, a platter style buffet lunch service, afternoon tea, standard equipment hire and discounted onsite car parking for all delegates.**

**Morning Tea** - Your choice of **one food option** from our **Tea, Coffee & Mini Breaks Menu**.

Mini breaks include freshly brewed tea and coffee.

**Lunch** - Your choice of **three dishes** from the **Light Lunch Menu** which includes beverages and sweets.

**Afternoon Tea** - Your choice of **one food option** from our **Tea, Coffee & Mini Breaks Menu**.

Mini breaks include freshly brewed tea and coffee.

## **PLUS**

Equipment items included in the Day Delegate package are..

- One flip chart with paper and pens
- One standard whiteboard with pens and duster
- Conference pads and pens
- One 6 ft screen

# LUNCH MENUS

## Express Lunch - \$16 per person

Designed for you to build your own creation from the list below.

Includes:

Freshly brewed coffee and a selection of teas  
Assorted juice selection

### Food items:

A selection of gourmet breads

Tomato, cucumber, lettuce, egg, carrot, hummus

Selection of cheeses

Sliced assortment of meats

Sauces and relishes

Sliced seasonal fruit

# LUNCH MENUS

## LIGHT LUNCH - \$20 per person

Minimum of 30 guests required

**Platter style buffet service for the corporate style function.**

Your choice of **three dishes from the list below** as well as beverages and sweets.

Includes:

Chef's selection of cakes

Fresh seasonal fruit plate

Freshly brewed coffee and selection of teas

Assorted juice selection

### Choose 3 options:

Mixed selection of open sandwiches *(GF & V options available)*

Mixed selection of club style sandwiches *(GF & V options available)*

Tandoori chicken wraps served w/ lemon yoghurt and tomato salsa

NZ cheeses served w/ relish and crackers

Oven baked mushroom, thyme and parmesan tarts *(V)*

Thai style beef, rocket, mint and coriander rice paper wraps *(V option available)*

Mini tandoori chicken tart

Filo parcels w/ roasted pumpkin, spinach, feta, pesto and cashew nuts *(V)*

Assorted mini savouries

Smoked bacon and egg tartlets

Warm mini croissants w/ smoked ham brie and relish

Smoked ham, Swiss cheese and seeded mustard finger sandwiches

Mediterranean vegetable tart *(V)*

Selection of rolled sushi served w/ pickled ginger, wasabi and soy sauce *(V option available)*

Seafood mornay topped w/ a herb crust

# LUNCH MENUS

## DELUXE LUNCH - \$25 per person

Minimum of 30 guests required

Our deluxe lunch incorporates a selection of **three hot dishes** and **four cold dishes** from the list below.

### Includes:

Freshly brewed coffee and selection of teas

Assorted juice selection

Sliced seasonal fruit, mini lemon tarts, and raspberry frangipane slice to finish

## Cold Options – Choose 4

Classic Greek salad (V)

Fresh rocket w/ shaved parmesan and balsamic olive oil dressing (V)(GF)

Roasted pumpkin, feta, cashew, baby spinach and cumin aioli (V)(GF)

Classic Caesar salad

Roast kumara, cherry tomatoes, red capsicum and spring onion w/baby spinach and orange aioli (V) (GF)

Fresh crisp garden salad (V)(GF)

Curried chickpea salad w/ tomato, lemon, coriander, red onion and yoghurt (V)(GF)

Red and white cabbage slaw w/ toasted cashews, carrot, coriander and creamy mayo (V)(GF)

Classic potato salad w/ bacon, capers, gherkins and fresh herbs (GF)

Pasta salad w/ black olives, roasted red capsicums, cherry tomatoes, fresh herbs, rocket and a spiced tomato dressing (V)

Five spice beef and noodle salad

German style potato salad

Waldorf salad (V)(GF)

Traditional coleslaw (V)(GF)

Carrot and coriander w/ sultanas, cashews and a lemon lime dressing (V)(GF)

Selection of rolled sushi served w/ pickled ginger, wasabi and soy sauce (GF option available)

Prices are subject to change, all prices include GST

# LUNCH MENUS

DELUXE LUNCH – continued...

## Hot Options – Choose 3

Wild mushroom and thyme risotto w/ rocket and parmesan *(V)*

Chicken curry w/ steamed basmati rice, minted yoghurt and mango chutney

New baby potatoes w/ mint and rosemary butter *(V)(GF)*

Lemon marinated chicken breast w/ mustard and mushroom sauce

Apple marinated pork scotch w/ braised red cabbage and bacon

Prawn, chorizo, green pea and pesto penne pasta

Herb crusted salmon fillet w / a potato, olive, tomato and herb salad

Vegetarian pasta bake w/ penne pasta, tomatoes, olives, capsicum, spinach and parmesan *(V)*

Citrus and roasted vegetable couscous w/ baby spinach and feta mayo *(V)*

Prime NZ beef medallions marinated in red wine w/ seeded mustard and field mushrooms topped w/ a roast garlic and shallot compote

Char grilled beef w/ noodles, bok choy, mushrooms and capsicums finished w/ a char siu sauce

Beef Rogan Josh w/ steamed coconut basmati rice, mint raita and cucumber chutney

Braised lentils w/ crispy potato straws, wilted spinach, roasted pumpkin dice and finished w/ tomato concasse *(V)(GF)*

Sweet and sour chicken thighs

Butter chicken and steamed basmati rice

Home-style Manuka smoked bacon and egg pie

Hungarian style beef goulash w/ rice

Tempura battered fish and crumbed squid rings w/ a citrus, honey and ginger glaze

A selection of steamed seasonal vegetables *(V)(GF)*

Garlic roasted herbed potatoes *(V)(GF)*

Supremes of salmon fillet w/ steamed bok choy and a honey soy and ginger glaze

Prices are subject to change, all prices include GST

# CANAPÉ MENU

Canapés are a great catering option for guests before, during, or after a function.

Canapés are **served continuously** to your guests over a 1.5 hour period – guests can eat as much as desired and the canapés will continue to be refreshed.

**\$25 per person - choice of three hot options + three cold options**

**\$30 per person - choice of five hot options + five cold options**

## Hot Selection

Pork wontons served w/ sweet plum sauce

Twice baked potatoes w/ bacon, onion and cheese *(V option available)*

Chicken tikka kebabs w/ lime, satay sauce and mint raita

Manuka smoked bacon, egg and aged cheddar tartlets

Hot maple and manuka smoked New Zealand salmon en croûte w/ citrus aioli

Tomato bruschetta w/ parmesan and basil *(V)*

Beef satay skewer served w/ satay sauce

Roasted sweet corn fritter topped w/ tomato and avocado salsa *(V)*

## Cold Selection

Prawn escabeche on cucumber w/ citrus dressing

Sushi selection served w/ soy sauce wasabi and pink ginger *(V option available)*

Smoked chicken, cranberry and brie served on toasted nine-grain bread

Pacific oysters w/ a spiced tomato shot

Goat cheese served on toasted croûte w/ beetroot chilli jam *(V)*

Trio of hot smoked, cold smoked and gravlax served on crouton w/ horseradish and chive cream

Rare roast beef served w/ caramelised onion, havarti cheese en croûte

Sesame beef, cucumber and baby salad greens inside rice paper rolls served w/ sesame dipping sauce

Seared scallops marinated in lime and coriander served on a fennel spinach slaw w/ citrus dressing

Prices are subject to change, all prices include GST

# PLATTER MENU

Platters offer a selection of foods to suit all tastes and preferences and are an excellent option either as an entrée replacement, or as an individual catering option.

## Nibbles Platter \$15

Chips, nuts and pretzels served w/ dips (V)

## Breads and Dips \$25

Pane di casa and nine-grain bread selection accompanied w/ spiced salsa and oils

## Antipasto Platter \$100

Selection of gourmet meats, cheeses and pickles served w/ dips and bread

## Asian Platter \$85

A selection of hot spring rolls, samosas and pork wontons (V option available)

## Sandwich Platter \$85

A variety of fresh club sandwiches (V option available)

## Savoury Platter \$100

A selection of hot savouries and sausage rolls

## Sushi Platter \$110

Sushi served w/ condiments and dipping sauce (V option available)

## Seafood Platter \$110

A selection of calamari, fish bites and tempura prawn twisters served with lemon and tartare sauce

## Cheese Board \$150

A selection of New Zealand cheeses served with crackers (V)

# STANDARD BUFFET

**\$45 per person**

Minimum of 30 guests required

Freshly baked bread rolls with butter

## SALAD SELECTION

Fresh rocket w/ shaved parmesan and balsamic olive oil dressing *(V)(GF)*

Roast kumara, cherry tomatoes, red capsicum spring onion w/ baby spinach and orange aioli *(V)(GF)*

Fresh crisp garden salad *(V)(GF)*

Classic potato salad w/ bacon, capers, gherkins and fresh herbs *(GF)*

Traditional coleslaw *(V)(GF)*

Tomato, cucumber and red onion *(V)(GF)*

## HOT SELECTION

Panache of steamed seasonal vegetables *(V)(GF)*

Garlic and thyme roasted potatoes *(V)(GF)*

Chickpea and vegetable curry *(V)(GF)*

Steamed basmati rice *(V)(GF)*

Oven roasted chicken breast served w/ an onion tomato and mushroom glaze

Medallions of burgundy beef topped w/ roasted garlic, shallot and bacon finished w/ red wine jus

Tempura battered fish bites served w/ citrus honey glaze

## DESSERTS

Fresh seasonal fruit salad

Mini chocolate mousse tarts

Pavlova w/ cream and kiwifruit

Cheesecake of the day

Rich chocolate cake topped w/ chocolate mascarpone

## BEVERAGES

Freshly brewed coffee and a selection of teas

# ESSENTIAL BUFFET

**\$55 per person**

**Minimum of 30 guests required**

Freshly baked bread rolls w/ butter

## SALAD SELECTION

Fresh rocket w/ shaved parmesan and balsamic olive oil dressing *(V)(GF)*

Roast kumara, cherry tomatoes, red capsicum spring onion w/ baby spinach and orange aioli *(V)(GF)*

Fresh crisp garden salad *(V)(GF)*

Classic potato salad w/ bacon, capers, gherkins and fresh herbs *(GF)*

Traditional coleslaw *(V)(GF)*

Tomato, cucumber and red onion *(V)(GF)*

Carrot and coriander w/ sultanas, cashews and a lemon lime dressing *(V)(GF)*

## SEAFOOD SELECTION

Shrimps served on iceberg lettuce w/ a lime mousseline *(GF)*

Pacific oysters in half shell w/ lemon *(GF)*

Fresh New Zealand marinated green lip mussels *(GF)*

## FROM THE CARVERY

Manuka smoked champagne ham served w/ a selection of condiments *(GF)*

## HOT SELECTION

Panache of steamed seasonal vegetables *(V)(GF)*

Garlic and thyme roasted potatoes *(V)(GF)*

Chick pea and vegetable curry *(V)(GF)*

Steamed basmati rice *(V)(GF)*

Oven roasted chicken breast served w/ an onion tomato and mushroom glaze

Medallions of burgundy beef topped w/ roasted garlic, shallot and bacon finished w/ red wine jus

Tempura battered fish bites served w/ citrus honey glaze

## DESSERTS

Fresh seasonal fruit salad *(GF)*

Mini chocolate mousse tarts

Pavlova with cream and kiwifruit

Cheesecake of the day

Rich chocolate cake topped w/ chocolate mascarpone

Selection of fruit tartlets

Cheeseboard w/ a selection of New Zealand blue cheese, brie and aged cheddar served with fruit, nuts and crackers

## BEVERAGES

Freshly brewed coffee and a selection of teas

Prices are subject to change, all prices include GST

# DELUXE BUFFET

**\$65 per person**

**Minimum of 30 guests required**

Freshly baked bread rolls w/ butter

## SALAD SELECTION

Fresh rocket w/ shaved parmesan and balsamic olive oil dressing *(V)(GF)*

Roast kumara, cherry tomatoes, red capsicum and spring onion w/ baby spinach and orange aioli *(V)(GF)*

Fresh crisp garden salad *(V)(GF)*

Classic potato salad w/ bacon, capers, gherkins and fresh herbs *(GF)*

Traditional coleslaw *(V)(GF)*

Tomato, cucumber and red onion *(V)(GF)*

Carrot and coriander w/ sultanas, cashews and a lemon lime dressing *(V)(GF)*

## SEAFOOD SELECTION

Prawns served on iceberg lettuce w/ a lime mouseline *(GF)*

Pacific oysters in half shell w/ lemon *(GF)*

Lime and maple smoked salmon fillet tossed w/ orzo and baby spinach

Fresh New Zealand marinated green lip mussels *(GF)*

## FROM THE CARVERY

Manuka smoked champagne ham served w/ a selection of condiments *(GF)*

## HOT SELECTION

Panache of steamed seasonal vegetables *(V)(GF)*

Garlic and thyme roasted potatoes *(V)(GF)*

Chick pea and vegetable curry *(V)(GF)*

Steamed basmati rice *(V)(GF)*

Oven roasted chicken breast served w/ an onion tomato and mushroom glaze

Medallions of burgundy beef topped w/ roasted garlic, shallot and bacon finished w/ red wine jus

Tempura battered fish bites served w/ citrus honey glaze

Roasted medallions of pork scotch fillet topped w/ apple and prune compote

## DESSERTS

Fresh seasonal fruit salad *(GF)*

Mini chocolate mousse tarts

Pavlova with cream and kiwifruit *(GF)*

Cheesecake of the day

Rich chocolate cake topped w/ chocolate mascarpone

Cheeseboard w/ a selection of New Zealand blue cheese, brie and aged cheddar served w/ fruit, nuts and crackers

## BEVERAGES

Freshly brewed coffee and a selection of teas

Prices are subject to change, all prices include GST

# PLATED DINNER MENU

Minimum of 30 guests required

## Service

Our aim is to present restaurant quality meals along with restaurant quality service to all guests. You have complete flexibility to customise your own set menu to suit your catering needs. See below for your choice of menu items, or create your own personal menu with our chef.

## Pre Dinner Canapés

\$10 per person

A trio of canapés selected by our Chef and only available at this price prior to a dinner function. Canapés will be tray served to your guests for up to 45 minutes.

## Plated Dinner - \$55 per person

The menu price is inclusive of dinner rolls on table, one choice of entrée, one main, one dessert, and tea and coffee to finish. An additional choice of entrée, main or dessert on your menu will cost an additional \$7 per person, per choice, per course.

## Entrees

Thai spiced pumpkin soup and coriander cream fraiche *(V)*

Honey roasted pork belly w/ bacon and cabbage slaw, mustard cress and salsa verde *(GF)*

Hot smoked salmon w/ herb and caper blinis, cress salad finished w/ citrus crème fraiche

Cashew nut crusted chicken tenderloin w/ rocket, cherry tomato confit, and spiced aioli

Italian tomato and basil soup *(V)*

Roast golden kumara, pear and blue cheese soup *(V)*

Chicken liver pate w/ crostini and red current jelly

Curried chickpea and spinach salad w/ roasted field mushroom, spiced yoghurt and crispy naan *(V)*

Beef carpaccio w/ balsamic and olive oil served w/ rocket and parmesan salad *(GF)*

Roasted vegetable tian served w/ mustard cress and finished w/ pesto dressing *(V) (GF)*

Seafood trio of prawn scallop and fish served on a mussel and corn fritter w/ mustard cress and a lime aioli

# PLATED DINNER MENU

## Main Courses

Prime New Zealand beef fillet topped w/ a chicken and mushroom mousse served w/ a bacon blue cheese and onion tart, cauliflower puree and port wine sauce

Oven roasted chicken breast stuffed w/ a herb ricotta mousse served w/ onion and thyme polenta, green beans wrapped in bacon and red wine jus

Roasted pork cutlet w/ bacon and apple braised red cabbage, kumara gratin, steamed greens and jus

Seasonal fish of the day w/ a herb potato, caper, green olive and feta salad w/ rocket, and lemon beurre blanc

Chermoula rubbed salmon w/ tomato and almond risotto cake, roasted bok choy finished with a Moroccan spiced sauce

Vegetarian parcel - roasted kumara, spinach, mushroom and feta inside a filo parcel w/ curried chick pea salad *(V)*

Beef eye fillet topped w/ beetroot relish and served w/ char grilled herbed polenta, seasonal vegetables and port wine jus

Oven roasted lamb rump on brandy mushroom polenta served w/ ratatouille vegetables finished w/ red wine sauce

Oven baked salmon fillet w/ coriander rub served on baby tomato risotto w/ green beans wrapped in bacon and a citrus butter sauce *(GF)*

Oven roasted pork loin served on a mustard mash w/ apple and prune compote finished w/ a maple glaze

## Desserts

Chocolate mousse tower on a chocolate mud cake served w/ vanilla tuille sail and raspberry coulis

Rhubarb and apple crumble w/ English custard and chantilly cream

White chocolate and passion fruit cheesecake w/ a white chocolate ganache and berry coulis

Warm sticky date pudding served w/ caramel sauce and cream

Burnt lemon tart served w/ a berry fruit sauce

Steamed citrus pudding served w/ a lemon glaze

Chocolate tart w/ vanilla bean ice-cream and berry coulis

Prices are subject to change, all prices include GST