



BROOKFIELDS

V I N E Y A R D S

Canapés Menu

Steamed Pork and shiitake mushroom dim sims with soy and ginger dipping sauce

Thai style fish cakes with sweet chili sauce

Garlic Croutes with rare beef and horseradish cream and smoked salmon and crème fraiché

Vegetable and blue cheese tartlets

Tandoori Chicken sticks with minted yogurt

Mini filo parcels with spinach pine nut and ricotta

Gruyere cheese puffs filled with creamy chicken mushroom

Sushi selection

Lamb and mint koftas with Moroccan dip

Seared Nelson Scallops with chili jam

Goujons of fresh fish with tartare sauce

Fresh asparagus spears wrapped in prosciutto with garlic Aioli

Mini crab cakes topped with coriander paste

Spiced Tiger Prawn with Lime Aioli

Duck and spring onion rice paper rolls with Hoi sin dip

Asian style Duck and ginger wontons with chili dips

Chicken liver pate on herb crisps

Prawn cone with yakitory glaze

Natural Oysters in the 1/2 shell and with champagne vinaigrette

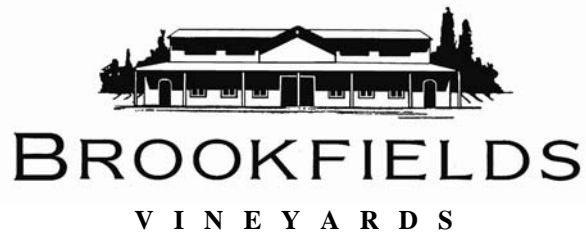
Fried Risotto balls with an apple glaze

Subject to seasonal availability

Selection of Three - \$10.00 per person

Selection of Four - \$12.50 per person

Selection of Six - \$15.00 per person



Entrées Menu

House Smoked Marlborough Salmon Fillet on a Potato Rosti with a
Lime drizzle and Wasabi Caviar

Seared Duck Breast with fresh leaves roasted Hazelnuts and pickled Pear

Wild Mushroom Goats Cheese Tart with frisée endive and Vincotto drizzle

Retro Prawn, Crayfish and Avocado cocktail with Mary Rose sauce and Salmon Caviar

Creamy Leek and Potato Soup with Smoked Hapuka and truffle oil drizzle

Chicken Caesar Salad with Cos Lettuce, Croutons, Bacon and a creamy dressing

Seared Nelson Scallops on Leek and Potato stew with Pernod cream sauce

Creamy Cauliflower Soup with Smoked Hapuka and Truffle Oil

Subject to seasonal availability

Entrées are \$13 per person



BROOKFIELDS

V I N E Y A R D S

Mains Menu

Crispy Cutlets of Pork with wilted greens and Apple Confit

Chicken breast filled with spinach and pancetta on celeriac puree with a white wine volute

Sumac crusted rack and rump of Meredo Lamb on Israeli Couscous with Eggplant Relish

Deep sea fresh Fish fillet on Cucumber and Olive Salad with Braised Lettuce and
a Smoked Tomato Jus

Juniper rubbed Venison Short Loin with fresh Cranberries and Merlot Jus on Potato Gratin

Beef Tenderloin served medium rare braised curly kale served on Potato Dauphinoise
with a Thyme Beef Glaze

Orange infused Duck Leg Confit on wilted greens and Kumara Ginger mash

Vegetarian option is available on request

All mains served with:

Fresh Garden Salad & Honey Mustard Dressing

Medley of Hot Vegetables

Desserts Menu:

Vanilla cream Brulée with chocolate biscotti and fresh strawberries

Individual White Chocolate and Lemon Panna-cotta with Confit of Lemons

Rich Chocolate Tart Candied Oranges and Caramel Swirl

Apple Tarte Tartin with Kalinchy Gold Ice Cream and Apple Wafers

Citrus Tart Brulée with Berry Couli and Cream Fraiché

Individual Tiramisu (Italian Style Trifle)

*Please choose **two** Mains & **two** Desserts from the above*

\$45.00 per person (Including GST)

Menu options are subject to change with the seasons, especially the Dessert Menu

Pricing is reviewed annually in October.

**Please be advised that all dietary requirements will be catered for and the Menu can be adjusted as such.*