



Simply Food Plated Menu

A celebration of local Wellington flavours, featuring beautifully presented seasonal produce by one of the city's most popular caterers

Your choice of fixed or alternate drop for our plated three course menu options

\$75.00pp ex gst

Plated Entrées

All entrées are served with Italian breadsticks for the table.

Rare beef with seasonal leaves and shaved parmesan

Thinly sliced rare fillet beef with peppery rocket and shaved parmesan. (GF)

Caprese salad

Massimo's mozzarella with fresh basil, tomatoes and classic in-house vinaigrette. (GF V)

Vietnamese marinated prawn, mango salad

With fine noodles, crisp fresh vegetables and herbs. Can be Vegan.

Prosciutto and sweet melon

Ribbons of prosciutto with sliced sweet melon and seasonal salad leaves. (GF DF)

Plated Mains and Sides

Roasted beef eye fillet

Romesco and our in-house jus, with petite potato gratin, pickled oyster mushroom and watercress salad. (GF DF)

Crispy-skin Glory Bay salmon

Herbed pea and lemon risotto cake, pickled cucumber and chervil, pea and cherry tomato salad. (GF)

Prosciutto -wrapped chicken breast

Stuffed with lemons and ricotta. Baby potato, pea, shallot, cherry tomato and microgreen salad with jus. (GF)

Roasted pork belly

Grilled gnocchi. Inhouse jus. Baby carrots and broccolini with sweet apple agrodolce. (DF)

Conscious Valley lamb cutlets

Chargrilled kumara and zucchini with roasted garlic jus. (GF DF)

Vegetarian Mushroom torte, in house tomato chutney (GF V)

Grain salad. Caramelised onion purée with parmesan crisp.

Vegan Black bean croquette, aubergine schmear

Seasonal leaves, shallot pea and cherry tomato salad. (GF VG)

Plated Desserts

Citrus meringue pie

Zesty citrus curd with a cloud of toasted meringue and a crisp buttery base.

Crème brûlée

Silky Earl Grey-infused custard with a delicately torched caramel topping.

Or choose from our individual dessert glasses

Whittaker's dark chocolate mousse

With amaretto biscuit (GF DF VG)

Lemon mousse

With ginger almond biscotti (VG)

Silky vanilla panna cotta

With raspberry

Or served on a platter for each table

Petit four selection platter

A delicate assortment of chocolate, berry and citrus-based treats from our friends at Le Cloche.

Cheese platter

Kapiti cheeses with Rutherford & Meyer black truffle and water crackers, chutney and

Dietary Key

MWGF made without gluten-containing ingredients | **DF** dairy free | **VG** vegan | **V** vegetarian. Vegetarian and MWGF vegan options are available on request. Please advise all dietary requirements when booking.

All prices are exclusive of GST. Minimum numbers, delivery fees, staffing, hireware and service requirements may apply. Seasonal ingredients may vary and suitable substitutions may be made where required.

