



Family Menu Selection

A curated selection of seasonal family-style mains and sides celebrating Wellington's local growers and suppliers

\$47.50pp ex gst

Your choice of two mains and one salad and one hot side

Family Style Mains

Our delicious mains are all dairy-free and made with gluten free ingredients for stress free seamless service

Herbilicious chicken

Juicy, tender, marinated with fresh herbs. In house Jus. (GF DF)

Pork belly, agrodolce. In house jus

Slow-roasted pork belly; tender, juicy and full of rich flavour (GF DF)

Oven-roasted salmon with juniper berries

Glory Bay salmon with subtle botanical notes and a tender, flaky finish. (GF DF)

Beef scotch fillet with romesco sauce

Served with slow-roasted tomato classic Spanish-style sauce and in house jus. (GF DF)

Greek-style lamb shoulder

Slow roasted with oregano, rock salt and rosemary. (GF DF)

Gnocchi with tomato concasse

Pillows of Gnocchi with locally grown Manawatu vegetables, tomato concasse (VG V)

Potatoes

Roasted Gourmet Baby Potatoes; Baby potatoes roasted with fragrant spices. crispy exterior and fluffy centre. (GF DF)

Hasselback Potatoes; crisp on the outside and soft in the middle, these hand-sliced potatoes, roasted to golden and finished with a sprinkle of sea salt and fresh herbs. (GF DF)

Trio of Seasonal Roasties; medley of the season's finest root vegetables, roasted until caramelised, with edges beautifully crisp and centers tender. (GF DF)

Smashed kumara and potatoes, herbed sour cream dressing; Fresh and fabulous side dish
herbed creamy dressing on top of crispy roasted mashed kumara and potatoes (GF DF)

Salads

Sweet Beetroot, Golden Haloumi Salad; fresh dill, orange segments, pomegranate, and
spinach, finished with a delicate vinaigrette.(GF)

Chargrilled Zucchini & Spinach Salad; Smoky zucchini tossed with baby spinach, bright
pomegranate, and a shower of spiced seeds for a satisfying crunch. (GF DF)

Roasted Kumara, Feta & Lentil Lime Salad; Roasted kumara and vegetables, creamy feta, and
zesty lime dressing, all tossed with tender lentils. (GF DF)

Pearl Couscous Caprese Salad: Pearl couscous with juicy cherry tomatoes, creamy mozzarella,
crisp cucumber, and fragrant basil—a fresh twist on a classic.

You are welcome to add another salad \$6pp ex gst

All main meals come with

Dough Milk Bun & Butter: Soft, pillowy milk buns paired with creamy butter

Sweet treat platter

Served on platters for each table or as a dessert station.

\$8.50pp ex gst

Chocolate truffles, lemon meringue tarts, macarons (GF), cherry ripe bites (VG GF) and
seasonal berries