

Events

Lunch/Dinner

Menus



Plated Lunch/Dinner Menu - Refined Dining

Our plated menu offers the perfect combination of elegance, flavour, and personalised service—ideal for those seeking a more formal and refined celebration. Whether you're planning a wedding, corporate dinner, or private celebration, dining in the tranquil surrounds of the Botanic Gardens adds a unique and memorable touch to every moment

3 Course	\$80pp
2 Course	\$60pp
1 Course	\$40pp

All options include Grizzly organic bread with whipped butter, seasonal vegetables & potatoes

Plated Lunch/Dinner Choices

Entrees *Choose 1 option*
Choose 2 options for alternate drop (+\$5pp)

Ocean

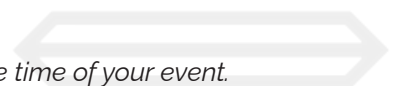
Prawn parfait, pickled cucumber, XO sauce, brioche GF
Miso cured salmon, orange peel, labneh, pickled fennel seeds GF
Kingfish pastrami, carrot escabeche, olive oil GF DF

Garden

Smoked tomato tartare, caper, cornbread toast V
Fresh courgette, goats cheese, pistachio GF
Corn whip, coriander, jalapeño, lime GF

Farm

Ham hock scotch egg croquette, wholegrain mustard
Smoked wagyu chuck, Barrys Bay cheddar, pickle relish GF DFA
Coronation chicken thigh, curry leaf, pickled coriander seed GFA DFA



- All prices are GST exclusive -

Please note our menus change seasonally; selections and pricing may differ at the time of your event.

Mains *Choose 1 option*
Choose 2 options for alternate drop (+\$5pp)

Ocean

Confit salmon, roasted fennel, salsa verde GF DF

Blackened monkfish, herb yoghurt, pickled shallot GF DFA

Poached market fish, caper beurre blanc, lemon peel GF

Garden

Roasted kohlrabi, preserved parsnip, olive, roquette GF DF V

Gnocchi all romana, tomato, pecorino, basil VA

Roasted pumpkin, stuffing purée, puffed rice, crispy sage DF V

Farm

Confit wagyu chuck, chimichurri, marrow purée GF DF

Porchetta, corn, confit tomato, sage GF DF

Slow cooked leg of lamb, carrot, leek, paprika pan sauce DF

Chicken wellington, aged NZ gouda, spinach, caramelized onion purée, crispy sage

Desserts *Choose 1 option*
Choose 2 options for alternate drop (+\$5pp)

Sweet

Dark chocolate crèmeux, sour cherry compote, caramel cream, sunflower seed praline GF

Vanilla cheesecake, cherry, thyme, hazelnut

Almond cake, rosemary & honey poached apple, vanilla ice cream, cider reduction

Brown sugar pavlova, lemon curd, cream, raspberry GF

Selection of NZ cheese, quince paste, pickled walnuts, fresh fruit, nuts & lavosh GFA

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Family Style Lunch/Dinner Menu - Heartfelt Connections

Designed to bring people together, our shared platters celebrate connection, conversation, and comforting, seasonal flavours. Our family sharing menu offers generous, beautifully presented dishes placed at the centre of the table, with the Botanic Gardens as your backdrop. It's an unforgettable way to dine, connect, and celebrate.

3 Course	\$100pp
2 Course	\$80pp
1 Course	\$60pp

All options include Grizzly organic bread with whipped butter, seasonal vegetables & potatoes

Family Style Lunch/Dinner Choices

Entrees *Choose 1 option*
Choose 2 options for alternate drop (+\$5pp)

Prawn parfait, pickled cucumber, XO sauce, brioche GFA

Smoked tomato tartare, caper, cornbread toast V

Ham hock scotch egg croquette, wholegrain mustard

Smoked wagyu chuck, Barrys Bay cheddar, pickle relish GF, DFA

Mains *Choose 2 options*

Gnocchi alla romana, tomato, pecorino, basil VA

Blackened monkfish, Herb yogurt, pickled shallot GF DFA

Roasted chicken thighs, blackened citrus, fennel, za'atar GF DF

Confit wagyu chuck, chimichurri, marrow puree GF DF

Slow cooked leg of lamb, carrot, leek, paprika pan sauce DF GF

Desserts *Choose 1 option*
Choose 2 options for alternate drop (+\$5pp)

Dark chocolate crèmeux, sour cherry compote, caramel cream, sunflower seed praline GF

Vanilla cheesecake, cherry, thyme, hazelnut

Almond cake, rosemary and honey poached apple, vanilla icecream, cider reduction

Brown sugar pavlova, lemon curd, cream, raspberry GF

- All prices are GST exclusive -

Please note our menus change seasonally; selections and pricing may differ at the time of your event.