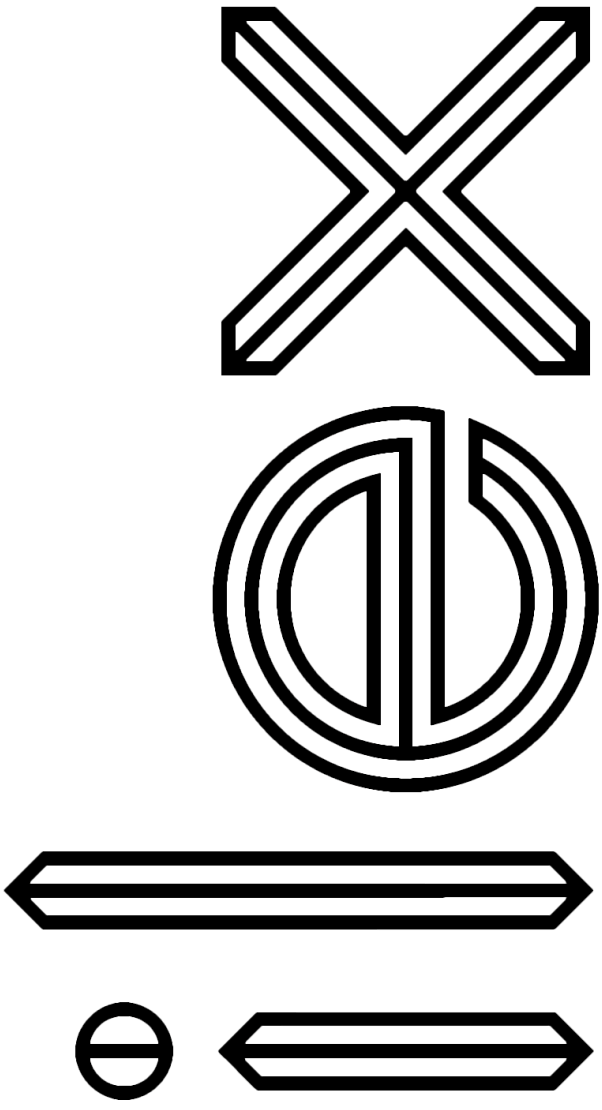
Events Lunch/Dinner Menus

Please note these are sample menus and are subject to change including pricing



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

Salmon pastrami, marinated courgette, saffron, citrus, chervil GF

Kingfish crudo, pickled fennel, grape, confit garlic GF DF

Smoked mussel escabeche, wood roasted red pepper, toasted focaccia DF

Crayfish arancini, roast garlic sour cream, parmesan, rocket

Garden

Coffee roasted beetroot, confit pear, quinoa, vanilla & bay leaf oil GF DF V

House made ricotta, pea, pickled mustard seed, rosemary oil, sourdough croute

Goats cheese filo, hot honey, charred leek, almond skordalia

Slow roast pumpkin, walnut, pickled red onion, thyme labneh GF

Farm

Crispy hens egg, duck ham, artichoke tapenade, parsley salad

Confit chicken terrine, sour cherry, porcini duxelles, chervil GF DF

Lamb shoulder tartare, preserved lemon, caper, black olive, potato rösti GF DF

Maple glazed ham hock croquette, wholegrain mustard, toasted pecan, rocket

- Please note all prices are GST inclusive-

Mains

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

Ocean

Line caught market fish, vanilla and clam velouté, lemon & green olive crust

Poached turbot, capers, marinated cucumber, watercress, extra virgin olive oil GF

Crab, cod & dill pithivier, roasted garlic, wilted chard, orange

Garden

Sunflower seed risotto, broad bean, thyme oil, fried kale GF DF V

Agria gnocchi, charred broccoli, almond, brown butter, sage V

Charred cauliflower Barigoule, goats curd, pistou GF V

Farm

Truffle rubbed beef scotch, bordelaise, white bean purée, Canterbury greens GF DF

Rolled wild fennel porchetta, puffed skin, pea purée, candied tomato GF DF

Slow cooked leg of lamb, carrot, red wine reduction, black garlic granola DF

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

Venison rump, mustard pomme dauphine, red cabbage ragu

Desserts

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

Sweet

Dark chocolate & olive oil crémeux, blueberry & lavender compote, caramel mousse, sunflower seed praline GF

Vanilla cheesecake, cherry, thyme, hazelnut

Baked Alaska, brown butter sponge, boysenberry ice cream, toasted milk meringue

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

Brown sugar Pavlova, lemon myrtle cream, roast plum, toasted poppy seed GF

Savoury (+$4pp)

A selection of NZ cheese, quince paste, pickled walnuts, fresh fruit, nuts & lavosh

- Please note all prices are GST inclusive-

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)

Salmon pastrami, marinated courgette, saffron, citrus, chervil GF

Coffee roasted beetroot, confit pear, toasted quinoa, vanilla & bay leaf oil

Goats cheese filo, hot honey, roasted leek, almond

Maple glazed ham hock croquette, wholegrain mustard, toasted pecan, rocket

Mains

All options included

Creamy baked chicken thigh, spinach, confit garlic, toasted almonds GF

Lamb rump, romesco, marinated artichokes, fennel GF DF

Smoked beef brisket, pink peppercorn cream, sundried tomato, chervil GF

Desserts

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

Dark chocolate & olive oil crémeux, blueberry & lavender compote, caramel mousse, sunflower seed praline GF

Vanilla cheesecake, cherry, thyme, hazelnut

Brown sugar pavlova, lemon myrtle cream, roasted plum & toasted poppy seed honey GF

- Please note all prices are GST inclusive-