



SET MENU

Arancini with truffle, mushroom, and mozzarella with garlic mayo (V)

Crispy calamari with garlic aioli and lemon (GF)

Beef tataki with ponzu sauce and spring onion (DF/GF)

Bongusto spinach and ricotta ravioli with herb beurre blanc, basil, and parmesan (V)

Chicken breast with lemon beurre blanc, honey maple-glazed carrots, and roasted garlic mashed potatoes (GF/DFO)

Sirloin steak with seasonal vegetables and jus (GF/DF)

Selection of cheeses (V/GFO)

Chocolate fondant with berry coulis (V)

Cheesecake of the day (V)

\$45 for two courses

\$50 for three courses

Includes a free drink for every guest upon arrival

V – vegetarian GF – gluten free GFO – gluten free option DF – dairy free DFO – dairy free option

Kelburn Village Pub Canape Menu

Canapes \$3 a piece:

Fried chicken with blue cheese mayo

Lamb meatballs with garlic emulsion

Vegetarian spring rolls with hoi sin sauce

Crumbed prawns with aioli

Pork sausage rolls with tomato ketchup

Sliders: \$4 each:

Beef with cheese, house pickles and ketchup

Beer battered fish with house made tartare

Tomato, mozzarella and basil pesto

Bowls: \$12 each:

Parmesan and rosemary polenta chips with garlic mayo and harissa

Fried calamari with tartare

Flatbread with hummus and house made dukkah

Chips with tomato ketchup and aioli **(\$10)**

Platters (feed 3-4 people):

Vegetarian antipasto platter **(\$27.5)**

Cheese platter with lavosh crackers, house pickles, walnuts and quince **(\$33)**

We recommend planning to spend approximately \$25 per person