

Rose & Smith

At Tauherenikau

DESIGNED BY OUR RESIDENT
CHEF DALE KEITH

Our menu is locally farmed & sourced — Organic where possible. Each menu is tailored exclusively for you. Dale will meet with you discuss your requirements and you can sample some menu items.

\$150 per person	\$160 per person	\$170 per person
<i>3 courses</i>	<i>4 courses</i>	<i>5 courses</i>

— Price per head includes, venue fee, menu, staff and hirage (including bar staff) —

www.roseandsmith.co.nz



Canapes

**our canapes are substantial portions.*

Whitebait Fritter

Thai Fishcakes - Dipping Sauce

Sashimi Style Kingfish / Tuna, Avocado & Salsa

Spiced Squid Rings

Zucchini, Herb & Feta Fritters

Goats cheese, Honey & Almonds

Hummus & Torn Pita Bread

Arancini or Croquettes

Smoked Fish, Lemon, Aioli

Smoked Ham, Pea

Corn Cheddar, Jalapeno

Chorizo, Potato Bomb

Leek, Pulled Pork

Mini Salads

Grilled Lamb, Mediterranean Salad

Soba Noodle Salad with Prawns

Smoked Salmon Salad with Summer Salsa

Thai Beef



Bao Buns

Pork Belly, Spring Onion, Cucumber

Pulled Pork, Prawn, Slaw

Korean Beef, Kimchi

Hoisin Glazed Mushroom

Chicken Katsu, Wasabi Mayo

Soft Tacos

Pork, Beef, Chicken, Bean with Fresh Salsa, Salsa Verde or Salsa Roja

Yakatori Grill

Chicken & Spring Onion

Vegetable with Miso Glaze

Salmon with Summer Salsa

Prawn & Chorizo

Thai Beef & Peanut Sauce

Optional Extra

Oyster Bar - Freshly Shucked \$10.00 per person



Mains:

**our mains are served on platters to the tables*

Please select 2x protein dishes

All served with jus or salsa verde and homemade bread and butter to start

Whole Spit Roasted

Lamb

Pig

Goat

Lamb Leg

Moroccan Spice Rub

Greek Lemon, Garlic & Herb

Porchetta

Rolled Pork Belly, Citrus, Garlic & Herb

Scotch Fillet

Mustard & Herb - Med Rare

Organic Bostock Chicken

Honey Saffron & Pistachio

Mexican Achiote with Lime Marinade

Peri Peri Marinade

Tandoori Marinade

Cedar Plank Salmon

Paprika, Lemon Herb & Herb

Grouper (Hapuka)

Belly or Wings

Lemon, Herb, Wine & Butter



Potato Dish

Please select 1 dish

Perla Potato with Smoked Butter & Sea Salt

Lemon & Herb Roasted Agria

Potato Gratin with Truffle & Garlic

Smashed Potato with Lemon, Thyme & Butter

Hash Potato with Chorizo & Sweet Onion

Salads

Please select 2x dishes

Fresh Seasonal Tossed in Local Olive Oil

Asparagus or Zucchini, Pea, Fennel, Rocket, Cherry Tomato & Goats Cheese

Beetroot, Watermelon, Fennel, Feta, Mint & Pistachio

Baby Carrot, Cauliflower, Sprout Leaf & Ancient Grain

Chunky Salsa with Avocado, Corn, Roasted Capsicum, Onion, Chilli & Lime

Grilled Sprouting Broccoli, Fresh Corn, Roasted Pepper & Pickled Onion

French Bean, Orange, Hazelnut, Baby Coz & Egg

Heirloom Tomato, Shared Parmesan or Burrata Cheese, Basil & Fig Reduction

Dessert

Served on the dessert station

Please select 3 items

Lemon Tart

Crema Brulee

Nemesis, Chocolate Cake

Panna Cotta

Apple and Pear Tarte Tatin

Homemade Soft Serve Ice-cream



Supper

**served at 10.30pm*

Wood Fired Pizza

Cheese Burgers on the Grill

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