

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. Our tastings events are held in August where you can sample the full menu and chat to Dale about your requirements.

\$140 per person <i>Canapes, Mains, Supper</i>	\$145 per person <i>Canapes, Mains, Ice-cream, Supper</i>	\$150 per person <i>Canapes, Mains, Dessert, Supper (dessert, 2 items plus Ice-cream)</i>
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— Price per head includes, menu, staff and hirage (including bar staff) —

**Addition charges: scotch fillet, fish and salmon protein + \$5.00pp, add a 3rd protein + \$10.00*

**Dietary requirements incur a surcharge of \$5.00pp*

**Please note our menus are updated seasonally.*

www.roseandsmith.co.nz



Canapés

Please select four canapes for your wedding day.

Hibachi Grilled Skewers

Yakatori Chicken + Spring Onion - DF, GF

Prawn, Chorizo + Romesco - DF, GF

Beef Satay + Peanut Sauce - DF, GF

Miso Glazed Veg + Tofu - V, DF, GF, P

Boa Bun w Slaw, Mayo or Hoisin - DF

Grilled Pork Belly

Taiwanese Popcorn Chicken

Ginger & Soy Prawns - P

Roasted Duck + Plum Sauce

Taco - fresh corn tortilla - DF, GF

With seasonal salsa & pickled onion

Grilled Market Fish - DF, GF, P

Pork Adobo - DF, GF

Beef cheek smoked + braised - DF, GF

Achiote marinated Chicken - DF, GF

Housemade dips tray

Served w Lavosh, Pita bread or Corn Tortilla Chips - GF

Hummus w Grilled Veg - V, DF, GF, VG

Guacamole - V, DF, VG

Beetroot Borani w Feta Crumble - V

Crostini

Cured Salmon, beetroot, horseradish cream

Chicken Katsu Sando Sandwich

Rare Beef, onion jam, rocket

Bowls

Paella w Chorizo & Prawn - DF

Beetroot cured Salmon & Summer Salsa - DF, GF, P

Grilled Prawn, Vietnamese Salad, Nahm Jim - DF, GF, P

Beef Satay w Asian Salad, Peanut Sauce - DF, GF

Other small bites

Fried Chicken: Buttermilk - GF or Taiwanese - DF, GF

Spiced Fishcake with Picklenaise - GF, P

Sticky Beef Wonton - DF

Lamb & Beef Kofta - DF, GF

Croquettes w Aioli

Corn, Jalapaeño + Cheddar - V

Ham, Leek + Mustard

Smoked Fish, Spring Onion + Lemon - P

Mains

Proteins

Choose two

You are welcome to have an extra protein at your wedding - this would be an extra \$10 per head pod.

Palliser Ridge Lamb

Spit roasted over charcoal served with Jus & Chimichurri - DF, GF

Braised Lamb

Oyster Shoulder or Leg served with Jus & Chimichurri - DF, GF

Porchetta

Pork Belly spit roasted over charcoal served with Jus, Rémoulade & Crackling - DF, GF

Scotch Fillet

Grilled whole over charcoal & wood served with Jus - DF, GF

Bostock Organic Chicken

Brined, marinated, and grilled over charcoal & wood - DF, GF

- Lemon, Garlic & Herb Tandoori
- Mexican Achiote & Lime
- Saffron, Honey & Almond

Market Fish

(Hapuka, John Dory or Terakihi)

Grilled over charcoal finished with Lemon, Wine, Herbs, pickled Fennel & Capers - DF, GF

Salmon

Cedar planked, Miso glazed Salmon served with seasonal Salsa - DF, GF

Potato

Please select one

Perla potato, smoked butter, sea salt - GF

Lemon, herb roasted Agria - DF, GF

Potato gratin, truffle & garlic - GF

Smashed potato w lemon, thyme & butter - GF

Salads

Chefs choice - GF (can be DF)

Your two/three vegetable/salad dishes will be created by Dale to accompany your protein choices using fresh, in-season, local products.

For example,

Local green garden leaves, Persimmon, pickled Fennel & Parmesan

Broccolini, Kale, Peas served on a bed of Labneh & Tahini

Harrisa Baked Cauliflower with Green Beans, Cherry Tomatoes, Hazelnuts and Fresh Herbs



Dessert

Please select three to be served on the dessert station.

Lemon Tart

Crème Brûlée

Nemesis, chocolate cake

Apple and Pear Tarte Tatin

Ice cream

Homemade soft serve ice cream. Tray served in small bowls and passed round to your guests.

Salted Caramel

Wild Berry

Vanilla

Chocolate

Espresso Martini - extra charge of \$ 80.00

Supper

Please select one

Wood Fired Pizzas cooked in the outdoor kitchen ovens and passed round to your late night revellers.

Smashed Cheeseburgers on the Grill Dale's world famous cheeseburgers cooked on the fire pit outdoors and passed round the party.