

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.

3 COURSES: \$142 per person <i>Canapés, mains, dessert or supper</i>	3.5 COURSES: \$147 per person <i>Canapes, mains, ice cream, supper</i>	4 COURSES: \$153 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 or Chicken + Peanut Sauce - DF, GF

Boa Bun w Slaw, Mayo or Hoisin - DF

Grilled Pork Belly

Korean Chicken

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

Achiote marinated Chicken - DF, GF

Housemade Dips Tray

Served w Lavosh, Corn Tortilla Chips - GF

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

Guacamole - V, DF, VG

Beetroot Borani w Feta Crumble - V

Baba Ganoush - V, DF, VG

Small Bowls

Paella w Chorizo & Prawn - DF

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

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

Oka lá (Samoan fish Salad) - P, DF, GF

Other Small Bites

Sticky Beef Wonton - DF

Fish Slider, Brioche Bun w Tartare &
Avocado Sauce - DF, P

Seared Tuna Toštada w Avocado Salsa &
Wasabi Mayo - DF, GF, P

Crispy Feta Rolls w Warm Spicy Honey - V

Chicken Katsu Sando

Deep Fried Bites

CROQUETTES

Corn, Cheddar, Jalapeno - V

Smoked Fish, Lemon & Herb - P

ARANCINI

Tomato & Mozzarella w Pesto - V

Mushroom & Gorgonzola - V

BOMBA

Potato & Chorizo w Aioli

FRIED CHICKEN

Buttermilk w Jalapeno Pickle & Chipotle Aioli - GF

Korean Fried Chicken w Gochujang Sauce - GF, DF

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*

**\$3 per person surcharge*

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

Wagu Rump

Southern Station Wagu Rump Heart, Chargrilled w Jus - GF, DF

Beef Cheek

Confit Smoked Beef Cheek w Sticky Sauce - GF, DF

Bosstock Organic Chicken

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

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

Market Fish*

**\$3 per person surcharge*

Cook Strait, Speared Butterfish Grilled w Capers, Pickled Fennel, White Wine & Butter - GF, DF, P

Salmon*

**\$3 per person surcharge*

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

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

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

Dessert

*Please select 2 items plus 1 ice cream flavour
or Tiramisu Wedding Cake trolley Serve
or 1 x ice cream flavour (3.5 courses).*

Crème Brûlée

Chocolate & Salted Caramel Tart

Wairarapa Berries, Lemon Curd & Meringue Shards

Supper

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

Ice cream

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

Salted Caramel

Wild Berry

Vanilla

Chocolate