

WINTER 2025

Fork Food



3 items – Chef's choice for **\$40pp**, OR select your own options for **\$14.40** per item

LAND

Salt baked heirloom beets with labneh, coriander and quinoa – GF

Butternut and new season leek risotto with watercress pesto, aged Parmesan and crispy herbs – GF

Orange kumara coconut curry with red rice and coconut sambal – GF/Vegan

Potato gnocchi with Te Puke truffle cream, crispy capers and Parmesan – GF

Autumn harvest salad with bulgar wheat, feta and walnuts

PASTURE

Katsu chicken with shredded cabbage, sweet tonkatsu sauce and Japanese mayo – DF

Red wine braised beef cheek with sour cream polenta and salsa Verdi – GF

Smoked chicken Caesar with pancetta, cos lettuce, soft-boiled egg and creamy dressing – GF

Butter chicken curry with cumin basmati rice and curry oil – GF

Pork and chive dumplings with a sesame chilli caramel, green onion and coriander salad – DF

SEA

Gochujang cured salmon poke bowl with Te Puna avocado, seaweed and toasted sesame – GF/DF

Thai rice noodle salad with poached tiger prawns, fragrant herbs and a spicy dressing – GF/DF

New Zealand seafood chowder with toasted ciabatta

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

BayCatering

All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.