



Celebrate
all together,
your way.



Platters

All platters serve 10 people

Fruit \$70 per platter

Selection of sliced, seasonal fresh fruit

Antipasto \$150 per platter

Prosciutto ham, assorted salami, marinated artichoke, balsamic onions, olives, goats cheese, handcrafted dips, grilled vegetables, grissini sticks, hummus and basil pesto dips, artisan bread

Finger Sanwiches \$150 per platter

Chef's selection of assorted finger sandwiches

Savoury \$150 per platter

Mini mince pies, sausage rolls, bacon and egg quiches, vegetarian quiches and assorted pinwheels

Vegetarian \$160 per platter

Pepper belles filled with feta cream cheese, marinated olives, grilled artichokes, sundried tomatoes, pickled vegetables, herb roasted vegetables, balsamic onions, cornichons, gherkins, capers, with homemade dips and artisan bread rolls

Sushi \$175 per platter

Sushi nigiri tamago, prawn, salmon, inari & tuna. Sushi gunkan maki salmon, tabiko, tuna, mentaiko. Served with traditional condiments; including soy sauce, pickled ginger and wasabi

Indian \$185 per platter

Salmon tandoori skewers, vegetable samosa, lamb kebab, spiced prawn cutlets, korma chicken pieces, paratha, mango chutney and riatia

Asian \$210 per platter

Grilled chicken with spicy satay sauce, chilli lime

prawns, fried shumai, green dumplings with yuzu koshu, vegetable spring rolls, teriyaki salmon and sweet chill sauce

Meat \$210 per platter

Prosciutto, coppa, black forest ham, Calabrese salami, Spianata Piccante salami, cornichons & balsamic onions and sundried tomato pesto. Served with sourdough

*Menus current from May 2025 but are subject to change.
All prices exclude GST and are subject to change.*



Platters cont.

All platters serve 10 people

Sashimi \$220 per platter

Tuna, salmon, kingfish, snapper, hapuka. Served with traditional condiments

Seafood \$250 per platter

Green shell mussels, smoked kingfish, fish kokoda, salmon gravlax, garlic prawns, salsa verde, lemon aioli. Served with farmer's loaf and fennel slaw

New Zealand Cheese \$250 per platter

Kikorangi Blue, old Mahoe Gouda, buffalo mozzarella, Ramara, aged cheddar, served with quince paste, honeycomb, lavosh and fine crackers

European Cheese \$250 per platter

Gorgonzola, Brie de Meaux, Spanish manchego, comte and aged goat cheese, accompanied by quince paste, oat biscuits, lavosh and fine crackers

Dessert \$150 per platter

Chef's selection of sweet treats



G — No added gluten D — Dairy free V — Vegetarian

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EVENTS