

FUNCTIONS

our function menu has been designed as an extension of our sustainable, shared-dining philosophy with larger groups in mind. for groups under 40pax, please see our à la carte menu.

we operate a waste free kitchen, using everything that doesn't make it to the plate in stocks or sauces. proteins are free range & house-butchered where possible, and our whole fish are sustainably line caught, processed and dry cured on site. herbs & greens are foraged or picked from our gardens. food scraps are composted on site to return to the soil, and we are proud to support small local producers.

orders must be finalised 7 days prior to function date.

v vegetarian vg vegan gf gluten-free* df dairy free

please advise the kitchen if you have an allergy. while all care is taken, we cannot guarantee all ingredients will be allergen free and cross contamination could always occur. *we are not a gluten free kitchen.

contactless & credit card payments incur 1.5% surcharge

CHARCUTERIE

salami, prosciutto, market fish terrine, duck pâté, mt eliza blue monkey, meyer horopito & kawakawa gouda, mercer walnut cream, confit tomato, candied walnuts, cassava crisps, sourdough

ONE METRE 500
light grazing for 20-30 guests

TWO METRES 1000
light grazing for 40-60 guests

THREE METRES 1500
light grazing for 80+ guests

PIZZA BY THE METRE

BUFFALO v, contains nuts
buffalo mozzarella, heirloom tomato, balsamic onion, basil pesto

FUNGI v
wild waitaha mushroom, caramelised onion, truffle, goat cheese

POAKA
pepperoni, pork belly, jalapeño, barbecue sauce, mozzarella

CHEESEBURGER like a burger only flatter
grass fed angus beef, aged cheddar, heirloom tomato, mcclure's pickles, burger sauce

HEIHEI
grilled chicken, sweet pepper, wild waitaha mushroom, rosemary parmesan

each 100

(recommended one metre per 5-6 guests)

gluten free pizzas available on request (12 inch)

SLIDERS

min order 10 ea

- BATTERED PRAWN 9
black tiger prawn, panko crumb, slaw, lemon creme
- BUTTERMILK FRIED CHICKEN 9
free range thigh, mcclure's pickles, japanese mayo
- ANGUS BEEF 9
grass fed, aged cheddar, mcclure's pickles, slaw, burger sauce
- BEER BATTERED FISH 9
line caught hauraki gulf market fish, slaw, tartare
- STUFFED FUNGI v 9
wild waitaha mushroom, truffle, goat cheese

TACOS

min order 10 ea

- BLACK TIGER PRAWN gf, df 14
smoked coromandel mussel, slaw, chimichurri, tartare
 - HAWKE'S BAY LAMB gf, df 14
16 hour braised house-butchered lamb, watercress, pear
 - PULLED BEEF SHIN df 12
king country angus beef, sweet pepper, slaw, chimichurri
 - BEER BATTERED FISH 14
line caught market fish, confit tomato, slaw, tartare
 - ROAST CAULIFLOWER vg, df, gf 12
maple, kaitaia fire, confit garlic, slaw, curry cashew creme
- all served on blue corn tortillas

CANAPÉS

min order 20 ea

- buffalo mozzarella, tomato, basil pesto, crostini **v, gf***
- pork belly, pickle & parmesan crumb **gf**
- battered prawn, lemon creme, prawn cracker
- ceviche, shallot, coconut, daikon, cassava crisp, crostini **gf* df**
- gnocchi, truffle, parmesan **v, gf**
- churro, cinnamon sugar, chocolate **v**
- brownie, maple custard **v, gf**
- each

4

***gluten free** crostini available on request

PLATTERS

FISHMONGER'S PLATTER

hauraki gulf ceviche, market fish terrine, squid, beer battered fish bites, fish wings, black tiger prawn skewers, crab sticks, tartare, lemon creme, cassava crisps, sourdough

nui (7-10pax)

280

rahi (14-20pax)

560

BUTCHER'S PLATTER **served medium rare/medium**

hawke's bay lamb, king country angus beef, pork belly ribs, gravy, chimichurri, mushroom & chorizo ragu, duck pâté, sourdough

nui (7-10pax)

280

rahi (14-20pax)

560

CHARCUTERIE PLATTER **contains nuts**

salami, prosciutto, market fish terrine, duck pâté, mt eliza blue monkey, meyer horopito & kawakawa gouda, mercer walnut cream, confit tomato, candied walnuts, cassava crisps, sourdough

nui (light grazing for 10-15pax)

250

with platters TO SHARE

- GNOCCHI** v, gf, contains nuts 24
pukekohe agria, wild waitaha mushroom, confit garlic, leek,
basil pesto, rosemary parmesan
- HASSELBACK POTATOES** vg, gf, df, contains nuts 20
pukekohe agria, kumara smash, harakeke & horopito dukkah,
salted coconut feta, kumara crisps
- ROASTED CAULIFLOWER** vg, gf, df, contains nuts 22
maple, kaitaia fire, confit garlic, curry cashew creme

BAR SNACKS

- CHUNKY FRIES** v, gf, df 14
house aioli
- JALAPEÑO WONTONS** v 18
hung ricotta, aged cheddar, kaitaia fire mayo
- BUTTERMILK FRIED CHICKEN** 22
free range thigh, gravy, pickles
- FREEHOUSE FISH BITES** df 24
beer battered line caught market fish, tartare, bone salt
- FRIED SQUID** 20
lemon creme, bone salt
- PULLED BEEF NACHOS** 24
pulled king country beef shin, mozzarella, sour cream

WALK & FORK

min order 20 ea

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|---|---------------------------|----|
| 16 hour braised house-butchered lamb, watercress, pear, horopito & harakeke dukkah | df, contains nuts | 16 |
| gnocchi, pukekohe agria, wild waitaha mushroom, confit garlic, leek, basil pesto, rosemary parmesan | v, gf, contains nuts | 15 |
| roast cauliflower, maple, kaitaia fire, confit garlic, curry cashew creme | vg, gf, df, contains nuts | 12 |
| pulled king country beef shin nachos, mozzarella, sour cream | | 14 |
| hasselback potatoes, kumara smash, harakeke & horopito dukkah, salted coconut feta, kumara crisps | | 10 |
| freehouse fish bites, beer battered line caught market fish, slaw, tartare, bone salt | | 16 |
| beer battered prawns, slaw, tartare | | 12 |
| buttermilk fried chicken, mcclure's pickles, gravy | | 16 |
| fried squid, bone salt, slaw, tartare | | 14 |
| jalapeño wontons, ricotta, aged cheddar, kaitaia fire mayo | v | 13 |