

FUNCTIONS

our functions menu is an extension of our sustainable, shared-dining philosophy, designed with larger groups in mind. for bookings under 40pax, please see our à la carte menu.

we operate a waste free kitchen, repurposing everything that doesn't make it to the plate into stocks & sauces. proteins are free range & house-butchered where possible. fish are sustainably line caught, processed whole and dry-cured on-site. herbs & greens are foraged or picked fresh from our gardens. food scraps are returned to the earth through on-site composting. we are proud to partner with small local producers who share our values and commitment to sustainability.

orders must be finalised 7 days prior to function date.

v vegetarian vg vegan gf* gluten-not-added df* dairy-not-added

*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

prosciutto, beef tongue pastrami, salami, fish paté, mt eliza blue monkey, meyer horopito & kawakawa gouda, mercer walnut cream, buffalo mozzarella, curious croppers cherry tomato, candied walnut, kūmara 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

served on arrival

CANAPÉS

buffalo mozzarella, curious croppers tomato, basil, crostini v 4

stuffed eggplant, baba ganoush, sesame, walnut vg, gf*, df* 4

chickpea roll, mustard seeds, curry leaves, coconut v, gf* 4

poached prawn, cucumber, chive, green goddess gf*, df* 4

beef tongue pastrami, horseradish, jalapeño, burnt onion gf* 4

kingfish crudo, potato crisp, cucumber, fennel, coriander gf*, df* 4

minimum order 25 per option

DRESSED TO IMPRESS?

CHARCUTERIE & 4x CANAPÉS per head

25

PIZZA BY THE METRE	BUFFALO v	100
	buffalo mozzarella, curious croppers cherry tomato, onion, basil	
	FUNGI v	100
	wild waitaha mushroom, truffle, mascarpone, basil	
	POAKA	100
pepperoni, pork belly, jalapeño, mozzarella, onion, chilli		
MEATBALL	100	
grass fed angus beef, baby spinach, onion, burger sauce		
HEIHEI	100	
chargrilled chicken, wild waitaha mushroom, pepper, parmesan		
vegan pizza available on request (+10)		
gf* pizzas available on à la carte menu (12 inch)		

BAR SNACKS	CHUNKY FRIES v, gf*, df*	14
	house aioli	
	JALAPEÑO WONTONS v	18
	hung ricotta, aged cheddar, kaitāia fire aioli	
	BUTTERMILK FRIED CHICKEN	22
free range thigh, mcclure's pickles, gravy		
FRIED SQUID df*	20	
bone salt, cracked pepper aioli		

ARMY TO FEED?	
PIZZA & BAR SNACKS per head	25

TOSTADAS

JACK FRUIT **vg, gf*, df***
sweet pepper, jalapeño, onion, chilli

PULLED HAWKE'S BAY LAMB
citrus labneh, hazelnut za'atar

KINGFISH CRUDO **gf***
line caught, pickled radish, cucumber, fennel

SERVED WITH
house guacamole
salsa cruda
refried beans
shredded iceberg
sliced onion
sour cream
fresh lime

LOADED ON CRISPY TORTILLAS

LOAD 'EM UP YOUR WAY AT OUR SELF SERVE STATION.
THIS ISN'T YOUR AVERAGE TACO NIGHT, THIS IS BUILD IT
YOURSELF GREATNESS.

TOSTADA STATION per head
available to Servery functions only, min 40pax

SMOKE & ROAST

banana wrapped market fish, spiced cream, gun powder **gf***

smoked beef short rib, chimichurri, mānuka, chipotle **gf*, df***

12 hour pulled hawke's bay lamb, citrus labneh, za'atar

free range grilled half chook, citrus, thyme, butternut **gf***

miso eggplant, smoked chipotle, kecap manis, sesame **vg, gf***

duck fat potatoes, sea salt, chives **v, gf***

chargrilled witloof, green goddess, candied plum, maple, walnut **v, gf***

curious croppers heirloom cherry tomato, buffalo mozzarella,
grape, feta, baby spinach, citrus **v, gf***

charred broccolini, romesco, roasted sesame, citrus **vg, gf*, df***

**TIME TO GET SERIOUS?
THIS ISN'T JUST FOOD, IT'S A FEAST.
SERVED BANQUET STYLE.**

SMOKE & ROAST per head

available to Servery functions only, min 40pax