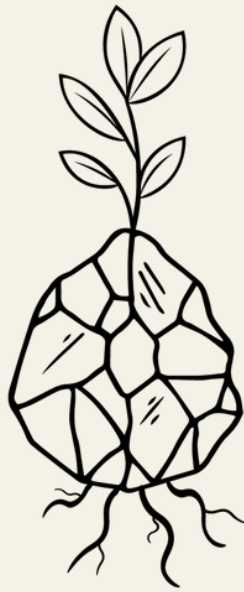


SALT & *Seed*
PRIVATE DINING



Spring
Three Course Menu
Selection

What's included when you book with us?

- Three course fine dining menu
- Homemade bread and butter on the table
- Food cost, preparation time, sourcing ingredients
- Chef and waiter/ess
- Our table setting (Extra at hire price)
- Crockery, cutlery & water glasses
- Leaving the kitchen as if we had never been!
- We cater for most allergies/dietaries
- Vegetarian options on request

Choose two options from each course

or

Choose the same for the table to enjoy



To start.

1/2 Dozen each of Orongo Bay fresh Oyster
served with:

Cucumber, pickled fennel, horseradish
Tomato water, seaweed
Soy, yuzu and jalapeno dressing

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Salmon & prawn raviolo, shrimp sauce, fennel salad

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Lamb rump, beetroot, olive, white bean puree, herb salad

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Seared wagyu beef, mustard mayonnaise, cornichons,
shallot, sourdough crisp (surcharge)

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(V) Halloumi, cauliflower, honey & dukkah



To Follow.

Aged beef fillet and croquette, potato terrine,
garden alliums, parsley, jus

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Te mana lamb, roast butternut, goats curd, fresh greens,
pine nut and caper dressing

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Locally sourced fish of the day, scallop, cauliflower,
apple, coconut foam

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Locally sourced Line caught Fish, textures of courgette,
prawn tortellini, nasturtium flower sauce

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Cheddar gnocchi, tomato & eggplant kasundi, dressed
greens



To Finish.

Dark chocolate delice, miso caramel, pear, puffed wild rice

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Lemon verbena mousse, seasonal fruit & sorbet,
almond biscuit

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BBQ pineapple, coconut custard, sorrel, toasted oats

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Kiwifruit pavlova, white chocolate, candied pecans

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Lemon thyme pannacotta, rhubarb, lemon balm granita,
cinnamon filo