

Monica's

EATERY

GALLERY CATERING PACKAGE

Cocktail Function

champagne ham, cornichons, beetroot crisp, water biscuit

seared yellow fin tuna, sesame, chilli, salt flakes, parmesan shortbread

caramelised leek, prosciutto, grana padano, bruschetta

honey marinated tofu, pickled vegetables, water biscuit

angus black pepper meatballs, béarnaise

chicken, thyme meatballs, salsa verde

BEVERAGES INCLUDED (3 PER PERSON)

prosecco

black barn un-oaked chardonnay

black estate circuit pinot noir

steinlager pure

sparkling mineral water

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EATERY

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Formal Dinner

CANAPES

seared yellowfin tuna, sesame, chili, salt flakes, parmesan shortbread

quartz reef methode traditional

sparkling mineral water

steinlager pure

BREAD

dinner roll with house made butter

ENTRÉE

goats curd, preserved figs, rocket leaves, toasted brazil nuts, avocado oil

summerhouse sauvignon blanc

MAIN

wine served following main course ordered

char-grilled rosemary smoked eye fillet, duck fat potatoes, asparagus, green pepper corn jus

craggy range te kahu merlot cabernet

OR

caprese free range chicken breast, clevedon buffalo mozzarella, marinated cherry tomatos, roasted parsnip, broccolini, basil oil

black barn unoaked chardonnay

DESSERT

vanilla panna cotta, strawberry toffee crumb

churchills tawny port