

Served Menus



Elmwood

Entrée

Seared, venison on a petite salad with feta, farmhouse beetroot chutney, balsamic drizzle and toasted baguette

\$10.00
per person

Fresh salmon carpaccio with cherry tomato, cucumber & mojito sauce

Fresh salmon & blue cod wrapped in filo with julienne of vegetables, baked and served with hollandaise & capers

Sliced duck breast on a rocket and poached pear salad with a date balsamic vinaigrette

Baked salmon filet with a warmed pea and bacon crush, roasted red capsicum pesto and a baby herb salad

Blue cod, topped with an almond, sesame bread crumble, baked & served with a micro greens salad

Mains

Prime beef sirloin steak, garlic & chive butter, herbed gourmet potatoes, saute vegetables

\$36
per person

Chicken breast wrapped with belly bacon, served with a capsicum & apricot jus, potato sablee and steamed seasonal vegetables

Hereford beef ribeye, truffle jus, garlic mash, caramelised shallots and green beans

\$38
per person

Grilled fresh salmon with courgettes and green pea salsa verde and gallette potato

Chicken roulade with mozzarella cheese & basil, potato sablee, tomato roasted pepper fondue and micro greens

Braised pork belly on kumara puree, with steamed bok choy with orange hoisen glaze

Dukkah crusted venison over potato rosti with baby vegetables & blackcurrant, red onion and peppercorn sauce

\$45
per person

Fillet of beef steak with potato rosti, saute black garlic, portebello mushroom, baby carrots and merlot jus

Poached blue cod filet, scallops & prawns, lyonnaise potato with cherry tomatoes, courgettes & sauvignon blanc cream sauce

Rack of lamb, potato gallette, minted pea crush, and roasted beetroot with pinot noir jus

Desserts

included with all mains

Sticky date pudding, butterscotch sauce, vanilla ice cream and whipped cream

Baked New York cheesecake with passionfruit & cream

Poached pear on ginger crumble hot chocolate rum sauce & vanilla ice cream

Citrus Tart with candied lemon, creme fraiche and lime sorbet

Chocolate demise gâteau with light and dark chocolate mousse, blueberries and cream

Dessert duo of peach mango ice cream brandy snap basket and chocolate mousse

Chocolate mudcake with raspberry coulis and vanilla ice cream

Cream brulee with rhubarb compote and biscotti

*All menus include tea, coffee & after dinner mints, for an additional \$3 per person
a selection of two mains & two desserts will be served alternately.*

Minimum of 30. A fee may apply for catering at other venues in Invercargill. Prices are valid only until 31 August 2020 and are GST inclusive.