



# Plated Menu

GLASSHOUSE

MORNINGSIDE

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Please advise of any dietary requirements prior to your event date.  
While we take as much care as possible, we cannot guarantee that  
trace elements may not be present.

V Vegetarian – VE Vegan – NGA No Gluten Added  
NF Nut Free – DF Dairy Free

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# Plated Menu

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## THREE COURSE PLATED MENU

*Selection of breads, entrée, main & dessert*

Choose two options per course

**\$130 PER PERSON**

*Tableware included*

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## TWO COURSE PLATED MENU

*Selection of breads, main, entrée/dessert*

Choose two options per course

**\$112 PER PERSON**

*Tableware included*

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# Plated Menu

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## **THREE COURSE ALTERNATE DROP\***

*Entrée, main & dessert platters*

**\$91 PER PERSON**

*Tableware included. Add breads for \$5pp.*

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## **TWO COURSE ALTERNATE DROP\***

*Main & entrée/dessert platters*

**\$81 PER PERSON**

*Tableware included. Add breads for \$5pp.*

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*\*Alternate drop includes two dishes of your choice, served alternately to the tables.*

*Guests don't order their choice of dish, but they are free to swap with their neighbour if they wish.*

# Breads

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Charred Turkish flatbread  
with coriander & basil salsa verde  
(VE, NF)

Wild Wheat sourdough  
with Lewis Road Creamery butter or extra virgin olive oil  
(V, NF)

Wholemeal gluten-free roll  
with Lewis Road Creamery butter or extra virgin olive oil  
(V, NGA)

# Entrée

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House-made gravlax with a citrus salad, mascarpone, beetroot shoots  
& chive oil  
(NGA, NF)

Smoked Southland venison tartare with confit egg yolk, beer braised  
shallots, mushroom & croutons  
(NF, DF)

Chicken & leek terrine with truffle brioche & soused baby leeks  
(NF)

Pan seared scallop & brandy apple fondant with black pudding  
crumb & apple reduction  
(NF)

New season shoot salad with heirloom tomatoes, Clevedon ricotta & a  
white balsamic dressing  
(NGA, NF, V)

Shallot & balsamic tarte tatin with plant based feta, chive oil & forced  
corn shoots  
(VE, NF)

# Mains

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Pan roasted lamb loin with a slow cooked leg, pommes Anna, spinach puree & a pinot noir jus  
(NGA, NF)

Roasted beef fillet & oxtail jus with new season carrots & basil oil  
(NGA, NF, DF)

Free range chicken breast with herby garlic potato press, seasonal vegetables & forced corn shoots  
(NGA, NF)

Olive oil poached & charred snapper, basil gnocchi, sautéed green beans, green olive & basil dressing  
(NGA, NF)

Pork scotch with wholegrain mustard mash, tenderstem broccoli & white wine reduction  
(NF)

Caramelised Canterbury duck breast with duck fat pommes Anna & orange & juniper charred baby gem  
(NGA, NF, DF)

Fresh garden pea & mint parmesan risotto with parmesan crisps & apple marigold  
(NGA, NF, V)

# Dessert

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Orange & lemon tart  
with orange zest meringue & orange gel  
(V)

Hazelnut & pear mille feuille  
with caramel & vanilla ice cream  
(V)

Dark chocolate fondant  
with raspberry & chocolate crumble  
(V)

Selection of Whitestone cheeses  
with house made chutney, forest honey & crackers  
(V)