



# Shared, Family Style 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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# Shared, Family Style Menu

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## **TWO MAINS / TWO SIDES\***

*\*Lunch only*

**\$69 PER PERSON**

*Tableware included*

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## **TWO MAINS / THREE SIDES\***

**\$79 PER PERSON**

*Tableware included*

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## **THREE MAINS / TWO SIDES**

**\$86 PER PERSON**

*Tableware included*

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## **THREE MAINS / THREE SIDES**

**\$91 PER PERSON**

*Tableware included*

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### **ADDITIONAL ITEMS**

*Breads \$5pp (recommended)*

*Entree Platters \$18pp*

*Dessert Platters \$14pp*

**GLASSHOUSE**  
MORNINGSIDE

# 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 Platters

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Fresh oysters served on ice with pickled shallot,  
red wine vinegar, tabasco & lemon

*\*subject to availability*

(NGA, NF, DF)

Spanish Tapas: Red wine cooked chorizo, garlic prawns,  
potato bravas, jamon croquettes & pimientos de padron

(NF)

Turkish Meze: Marinated olives, grilled seasonal vegetables,  
pea & mint falafel, hummus, labneh & wood-fired flatbread

(V, NF)

Kai Moana (\$30 per person): Kaffir lime king prawns, house-cured  
salmon, garlic marinated green-lip mussels & cured ikaserved with a  
watercress creme fraiche & fresh sourdough

(NF)

Antipasto: Selection of New Zealand artisan cheese,  
meats, chutney, cornichon, fresh baked bread, crackers,  
olives & house dips

# Shared Mains

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Roasted lamb leg with preserved lemon & persillade  
(NGA, DF, NF)

Smoked & slow cooked beef brisket with hickory BBQ sauce  
(NGA, DF, NF)

Roasted grass fed beef sirloin with peppercorn sauce  
(NGA, NF)

Crispy pork belly with miso roasted cauliflower & soy black vinegar dressing  
(DF, NF)

Confit duck leg & roasted tomato ragu with herb gnocchi, garnished with basil & pine nuts

Beetroot-glazed salmon with honey roasted baby beetroots & beetroot leaf salad  
(NGA, DF, NF)

Roasted lemon pepper & garlic chicken thighs with a tomato & chilli salsa  
(NGA, DF, NF)

Slow cooked chickpea, dried apricot & ras el hanout tagine with toasted pistachios  
(VE, NGA)

Tandoori carrot with tarka dahl & a coriander & mint chutney  
(VE, NGA, NF)

# Shared Sides

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Herb & parmesan roasted potatoes  
(V, NGA, NF)

Sautéed seasonal greens with toasted pumpkin seeds & sesame  
dressing  
(V, NGA, NF, DF)

Pecorino & truffle mac 'n' cheese  
(V, NF)

Wholegrain mustard mash  
(V, NGA, NF)

Garlic & rosemary potato gratin  
(V, NGA, NF)

Herby Israeli couscous salad with dried apricots, pistachios & a  
chardonnay vinegar dressing  
(VE)

Market garden salad with chardonnay vinegar & olive oil  
(VE, NGA, NF)

Lebanese fattoush salad with a buttermilk dressing  
(NF)

# Dessert Platters

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A selection of petit fours

OR

A selection of Whitestone cheeses  
with house made chutney,  
forest honey and crackers