

Bespoke Pacific Cuisine

GLASSHOUSE
MORNINGSIDE

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 – GF Gluten Free
NF Nut Free – DF Dairy Free

Bespoke Pacific Cuisine

TWO MAINS / TWO SIDES*

**Lunch only*

\$69 PER PERSON

Tableware included

TWO MAINS / THREE SIDES*

\$79 PER PERSON

Tableware included

THREE MAINS / TWO SIDES

\$86 PER PERSON

Tableware included

THREE MAINS / THREE SIDES

\$91 PER PERSON

Tableware included

DESSERTS

Pick Two - \$12 per person

Pick Three - \$18 per person

GLASSHOUSE

MORNINGSIDE

Canapes

\$6 per item

Chicken thigh cooked in banana leaf
(GF, DF, NF)

Coconut rice with mixed vegetables in banana leaf
(VE, GF)

Kokoda fish salad with taro chips
(GF, DF, NF)

Mango salsa with cassava crisps
(VE, GF)

Roasted pork with soft buns
(NF)

Steamed mussels in a half shell with herb salad
(GF, DF, NF)

Shared Mains

Rolled and roasted pork shoulder
(GF, DF, NF)

Braised beef brisket with dark soy jus
(DF, NF)

Chargrilled bone-in chicken thigh
with a coconut sugar glaze
(DF, NF)

Slow-roasted Polynesian spiced lamb leg
(GF, DF, NF)

Pineapple and rum glazed ham
(GF, DF, NF)

Steamed market fish with tamarind
(GF, DF, NF)

Shared Sides

Taro cooked in coconut cream
(VE, GF)

Corned beef crushed potatoes
(DF, NF)

Fried plantain with bacon
(GF, DF)

Sapasui
(DF, NF)

Sauteed greens
with ginger and dark soy
(VE, NF)

Dessert

Panikeke and banana custard
(NF)

Mango and mint sago pudding
(DF, NF)

Pineapple coconut lime cake
(NF)