



Plated Menu

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

Plated Menu

THREE COURSE PLATED MENU

Selection of breads, entrée, main & dessert

Choose two options per course

\$130 PER PERSON

TWO COURSE PLATED MENU

Selection of breads, main, entrée/dessert

Choose two options per course

\$112 PER PERSON

Plated Menu

THREE COURSE ALTERNATE DROP*

Entrée, main & dessert platters

\$91 PER PERSON

TWO COURSE ALTERNATE DROP*

Main & entrée/dessert platters

\$81 PER PERSON

**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

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, GF)

Entrée

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

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

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

Mains

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

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

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

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

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
(GF, NF, DF)

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

Dessert

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)