



Shared, Family Style 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

Shared, Family Style Menu

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

ADDITIONAL ITEMS

Breads \$5pp (recommended)

Entree Platters \$18pp

Dessert Platters \$14pp

GLASSHOUSE

MORNINGSIDE

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 Platters

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

**subject to availability*

(GF, 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

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

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

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

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

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

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

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

Shared Sides

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

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

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

Wholegrain mustard mash
(V, GF, NF)

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

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

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

Lebanese fattoush salad with a buttermilk dressing
(NF)

Dessert Platters

A selection of petit fours

OR

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