GLASSHOUSE

MORNINGSIDE



PASIFIKA WEDDING MENU

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CANAPES

Fry bread stuffed w ith creamed pau, horopito m ayonnaise

Beef short rib nugget w ith Polynesian sauce

Kawakawa and lime corn fritters (LG, LD)
Smoked eel and chive pâté, rew ena croute

Ika Mata coconut, cucumber and chilli (LG, LD)

WALK & FORK 14PP

Coconut ceviche tostada, red chilli, spring onion, chive

Slow braised pork tostada, charred pineapple salsa

Kumara & taro rosti, smoked eggplant

Paua & kumara croquettes, horopito mayo

BREADS

Wild Wheat sourdough, Lewis Road Creamery butter or extra virgin olive oil (VG)

SHARED MAINS

Kai moana 'hot pot' with Cajun, coconut and citrus (LG)

Lap lap pot cooked chicken thigh, lim e, spring onion and fennel salad (LG, LD)

Dry aged and crispy pork belly with spiced pineapple relish (LG, LD)

Kokonati baked whole fish w ith slow roast onions and garden herbs (LG, LD)

Slow cooked soy and ginger beef brisket (LD)

SIDES

Island fried rice with pineapple and toasted coconut (LG, LD)

Smashed kumara with horopito and bronze fennel dressing (LG, LD)

Roast hangi vegetable salad (LG, LD)

Charred new season asparagus, courgettes, maple and alm ond dressing (LG, LD)

Curried taro and coconut with coriander and green chilli (LG, LD)

SHARED ENTREE / DESSERTS

Available on request

UPGRADE OPTIONS

+ ENTREE PLATTER - ON REQUEST
+ DESSERT PLATTERS - ON REQUEST
+ EXTRA MAIN CHOICES 10PP
+ EXTRA SIDES 8PP

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.
Please note that all items are subject to seasonal availability. We will do our best to offer the items listed; however, some items may change.

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option | (LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option