

GALA DINNER MENU



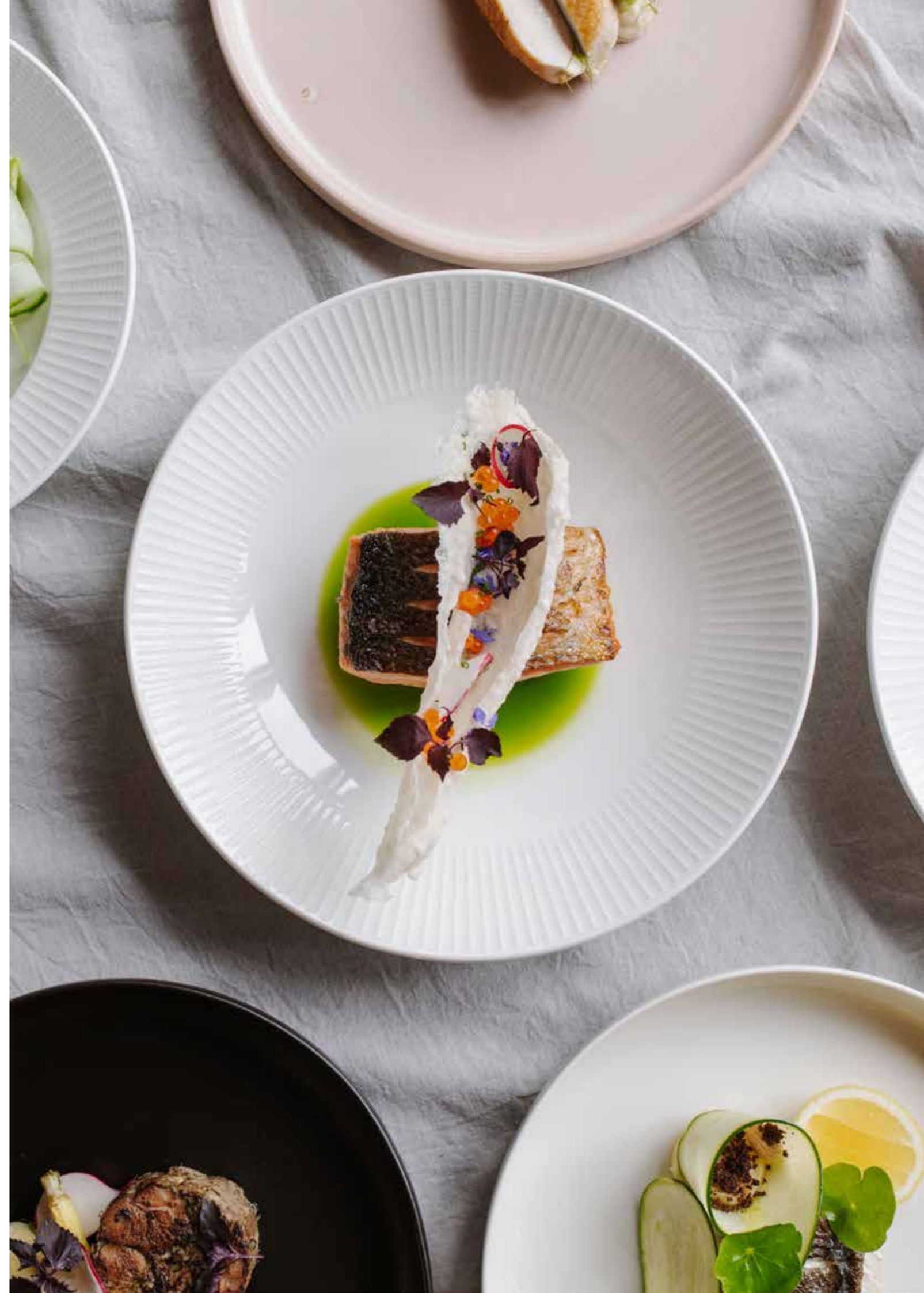
venuesotautahi.co.nz

**VENUES
ŌTAUTAHI**

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Gala Dinner

Shaped by the region, these menus are crafted to showcase our venues, region, and food. Celebrating true Canterbury hospitality at its heart, these menus are all about creating a dining experience representing the best the city has to offer.



Pre-Dinner Canapés and Cocktails

\$20.00 per person

Canapés

Akaroa salmon blini with smoked crème fraise, G&T cucumber and salmon pearls
Zucchini, goats cheese, hemp seed, organic barley arancini with wild rocket aioli

Beverage

Scapegrace vodka with cucumber, rosemary and soda

All meals include:

Rosemary pretzel rolls and organic sourdough loaf with Canterbury butter
Local peas, seasonal greens, olive oil, toasted walnuts, buttermilk dressing and smoked oil
French Press Gravity coffee
Selected teas

Dinner Options

Two courses | \$68.00 per person

Please select either an entrée and main course, or a main course and dessert.

Three-Course | \$78.00 per person

Please select an entrée, main and dessert course.

This includes one course alternating.



Premium Dinner Package

\$102.00 per person

Please select an entrée, main and dessert course.

This includes pre-dinner drinks, canapés, petit fours and one course alternating.

Entrée

Oak-smoked soy-cured Akaroa salmon, puha, red chilli jam, green chilli bavaois, charcoal and cucumber salsa

Wood-roasted Canterbury lamb, hummus, smoked tahini yoghurt, harissa oil, faro tabbouleh, flat breads and sumac

Cured Angus beef fillet 50C with smoked tomato, puha, cornichons, shallots, caesar and rye

Free-range slow-cooked pork, apple, onions, fennel pollen, burnt carrot and charcoal panko

Rosemary-cured duck with kānuka honey, heirloom carrots, hazelnut and winter wilds

Wood roast mushroom risotto with Marlborough pinoli nuts, fried sage, feta, chives and chervil

Sides

Cos, cucumber, radishes, rocket and pea salad with white balsamic olive oil

Roasted cauliflower, miso tahini dressing, toasted almonds and feta

Heirloom carrots with Canterbury lentils, yellow beets, plains herbs, cultured buttermilk yoghurt and chimichurri

South Canterbury potatoes, grilled onions, fennel, spring onions, dill and caperberries

Extra sides are available at \$3.00 per person

Main Course

Spring chicken with seared gnocchi, cauliflower, peas, fromage frais, jus and tendrils

Pressed local lamb shoulder with Paris mash, heirloom carrots, salsa verde and jus

Canterbury beef porterhouse with pommes puree, bearnaise, onion rings and wild rocket

Ashburton beef cheek with truffle pommes puree, toasted grains, roasted onion skins, jus and fried sage

Sustainably and responsibly sourced 'fish of the day' with salsa verde, potato crème, dehydrated olives, zucchini, lemon, smoked almonds and chilli

Akaroa salmon with Banks Peninsula bouillabaisse, peas, sea salt crackers and salmon pearls

Dessert

Hazelnut brulee, chocolate soil, dehydrated berries, freeze-dried mānuka honey and salted caramel

Eaton mess with rhubarb gel, local cream, doris plum icecream and thyme meringue

Chocolate tart, local pollen, plum gel, dried berries, rātā crumbs and toasted walnuts

White chocolate fromage frais, lemon thyme meringues and nashi pear gel

Local apple, caramel and walnut pie with cassia mascarpone

Clementine curd pavlova with mandarins, orange blossom and sage



Platters

Platters available to the table either before or after dinner

Cheese

\$14.00 per person

Talbot Mt Peel Blue

Geraldine Vintage cheddar

The Harnet soft cow cheese

Quince and pear

Organic sourdough loaf and lavosh

Produce

\$24.00 per person

Cured local pepperoni

Peter Timbs ham

Local seasonal vegetables, fresh and pickled

Kaikōura cheese co ashed goat

Geraldine Vintage cheddar

Wild rocket and pumpkin seed pesto

Organic sourdough loaf and lavosh

Supper

\$6.00 each

Luxe burgers with angus beef, smoked cheese, truffle and pretzel

High country lamb and smoked garlic sausage roll with mint salsa verde

Duck confit, red onion and chestnut pie with wild cherry relish

Cauliflower, parmesan and rocket arancini with salsa verde crème



Ōtautahi Shared Table

Sharing great food between friends and colleagues is what Canterbury is all about. Served on shared plates to the tables – this style is how we love to eat.

All meals include:

Rosemary pretzel rolls and organic sourdough loaf with Canterbury butter
French Press Gravity coffee
Selected teas

Two course | \$75.00 per person

Please select either an entrée and main course, or a main course and dessert

Three course | \$88.00 per person

Please select an entrée, main and dessert course

Entrée

Dry-cured Sefton duck with lavender and kānuka honey, carrots, hazelnut and winter wilds
Botanic Gardens oak-smoked local salmon with local shiso, dashi crème, radish and cucumber

Sides

Wood roasted cauliflower, tahini yoghurt, barberry's, wild watercress almonds and chimichurri oil
Pommes puree with Rangitata potatoes and local butter

Main Course

Ashburton beef with bloomed mustard and raw, pickled and cooked vegetables
Presse high country lamb shoulder with plains onions, salsa verde, dried olives and radishes
Winter hen with crispy skin, peas, chestnuts, local enoki and jus

Dessert

Eaton mess with rhubarb gel, local cream, doris plum icecream and thyme meringue



Ōtautahi Dinner

As good as it gets, the Ōtautahi Dinner is a selection of our favourite dishes and wines from the South Island.

Including wine \$200.00 per person

Excluding wine \$120.00 per person

Beverage

Scapegrace vodka with cucumber, rosemary and soda

Canapés

Nero macaroons with salmon parfait, horseradish and gold leaf

Wood-fired Stoneyhurst lamb loin with smoked cheese and wild garlic

To the Table

Rachel Scott ciabatta with radish tip butter

Entrée

Hot smoked scampi with cured salmon, green chilli, kaffir lime and charcoal

Wines

Boneline Sharkstone Chardonnay

Wines

Black Estate Home Pinot Noir

Cloudy Bay Sauvignon Blanc

Main Course

Angus beef fillet with Rangitata potato puree, local onions, Canterbury mushroom, jus and nasturtium

Side Dishes

Heirloom carrots with Canterbury lentils, yellow beets, plains herbs, cultured buttermilk yoghurt and chimichurri

Cos, cucumber, radishes, rocket and pea salad with white balsamic olive oil

Dessert

Wild plum sorbet with sage and mānuka sponge, white peach gel and apple crisps

WHERE
AROHA IS
EVERYTHING