

OHARIU FARM

Wedding Plated Menu



Entrée

Soup – Classic French bouillabaisse of rich hearty broth with fresh seafood - warehou, prawns, mussels and calamari served with croutes and rouille

Lamb – Smoked lamb served with pea and pecorino puree with artichoke aioli and marinated red peppers

Prawn – Marinated poached prawn salad served with fine herbs and green avocado salsa and piquant peppers

Salmon – Homemade salmon gravadlax served upon wakame salad with coriander oil and salmon caviar

Vegetarian – Individual antipasto di verdure of market fresh vegetables teased to their prime served with buffalo mozzarella and bruschetta

Main

Beef – Beef medallions wrapped in pancetta field mushrooms and vine ripened tomatoes atop crushed potatoes

Chicken – Chicken supreme marinated and smoked then roasted and served on a truffled polenta with glace de volaille

Fish – Market fresh fish pan seared with sage and shallot butter and served on a lush seafood risotto (subject to availability)

Lamb – Roasted lamb rump grilled and served on smashed borlotti beans with wild rocket and salsa verde

Pork – Roasted pork loin with onion tarte tatin greyer croquette and a marsala jus

Salmon – Lightly peppered and smoked, served on an apple and potato puree with a lemon burree blanc

Vegetarian – Van rosa potato and wild mushroom cannelloni topped with tomato and oregano sauce

Venison – Slow roasted venison and juniper hotpot bound in a red wine jus served with parsnip mash and a pastry top

Served with steamed seasonal vegetables or Crisp garden salad

Dessert

Berry crème brulee with caramel brittle and biscotti

Pear and almond baked cheesecake with maple syrup

White and dark chocolate brownie served with caramelised walnuts and hazelnut ice cream

Chilled citrus soufflé with cream fraiche and Drambuie macerated mandarins

Zesty lemon tart with raspberry coulis and chantilly cream

Steamed sticky date pudding with Kapiti ice cream and caramel syrup

Fruit cornucopia – a selection of seasonal fruits and berries drizzled with vanilla infused chardonnay syrup

Menu Enhancements to personally tailor your menu

Canapes	Selection of 4	\$15.35 per person
Additional entrée or 3 options		\$5.20 per person
Additional main or 3 options		\$7.20 per person
Breads and dips on sitting		\$4.75 per person
To cleanse the palate between courses	Champagne and lemon sorbet	\$1.50 per person
To finish the meal	Selection of Kapiti cheeses with thyme crackers and grapes	\$4.75 per person