



www.adinginedish.co.nz

email: feast@adinginedish.co.nz phone: 021 064 6297

SAMPLE MENU

DIVINE CELEBRATIONS

TO START

CHILLI PEPPERED BEEF FILLET, KAPITI MASCARPONE WHIP & SPICED SHIRAZ SYRUP

DIVINE RISOTTO BALLS

KAPITI BLUE, GRILLED PEAR, ROCKET BASIL PESTO ON FRENCH CROUTE

THYME & PARMESAN TARTLET WITH SLOW ROASTED CHERRY TOMATOES

MAINS – ALTERNATE DROP

ASIAN INSPIRED PORK BELLY, BRAISED SPICED RED CABBAGE, ROASTED GARLIC

PARIS MASH & CARAMELISED APPLE SYRUP

ROSEMARY SMOKED SALMON ON BUTTERED KUMARA ROSTI WITH ROCKET, BROAD-

BEAN SMASH, LEMON & DILL CREME FRAICHE

DESSERT

DIVINE DARK CHOCOLATE HEAVEN WITH BERRY COMPOTE, VANILLA BEAN, HONEY &

PISTACHIO ICE CREAM



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THE AUTUMN HARVEST FEAST

STARTER

DIVINE NIBBLES PLATTER

ROSEMARY SMOKED SALMON, STICKY SESAME CHICKEN, TRIPLE KAPITI TERRINE
WITH FIG REDUCTION, 3 SEASOMAL DIPS, BLACK SESAME LAVOSH, FRENCH
CROUTES, DIVINELY HOT NUTS

MAIN HARVEST FEAST

ASIAN INSPIRED PORK BELLY WITH CARAMELISED APPLE SYRUP

ROASTED GARLIC PARIS MASH

CARAMELISED ONIONS WITH CENTRAL OTAGO THYME & BALSAMIC

ROASTED AUTUMN HARVEST SALAD of BABY BEETS, PUMPKIN, RED ONIONS, PEAR
WITH KAPITI BLUE CHEESE, TOASTED CROUTES & ROCKET BASIL PESTO DRESSING

ROCKET, TOMATO, BASIL & FETA SALAD WITH BALSAMIC DRESSING

TO FINISH

STICKY FIG & PECAN TORTE WITH CARAMELIZED MAPLE ORANGES
& CREME FRAICHE

DIVINE DARK CHOCOLATE HEAVEN BITES



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DUCK LIVER PARFAIT WITH PLUM CONFIT, BURNT BUTTER CRUMBS
& TOASTED FLATBREAD

ENTREE

RISOTTO OF FEILD MUSHROOM, KAPITI BLUE, THYME & RED WINE

or

ROASTED PUMPKIN, FETA & ROCKET

MAIN

BEEF EYE FILLET ON BUTTERED KUMARA & ROSEMARY ROSTI, CARAMELIZED
ONIONS, KAPITI BLUE ROASTED FEILD MUSHROOM & PINOT SYRUP

TO FINISH

STICKY FIG & PECAN PUDDING WITH TOFFEE SAUCE & WHISKY ANGLAISE



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SAMPLE MENU

A DIVINE SUMMERS WEDDING

IN THE GARDEN

CARAMELISED GRILLED BALSAMIC PEARS WITH KAPITI BLUE, PROSCIUTTO &
ROCKET PESTO ON TOASTED CROUTE

DIVINE RISOTTO BALLS OF SALMON, PEA, FETA & LEMON

PARMESAN THYME TARTLET WITH CARAMELISED ONIONS, SLOW ROASTED CHERRY
TOMATOES, BASIL & GOATS CHEESE

PEPPERED BEEF FILLET WITH SPICED PINOT SYRUP & BLUE MASCARPONE WHIP

SUMMER FEAST

LAMB FILLET CRUSTED WITH A ROSEMARY & GARLIC BUTTER CRUMB

DIVINE SMOKED SALMON WITH LEMON, CAPER CRÈME FRAICHE

BUTTERED POTATO ROSTI

SUMMER PEA & BEAN SALAD WITH TOASTED ALMONDS, LEMON & MINT

BRUSHETTA SALAD OF ROMA TOMATOES, BASIL, RED ONION & CROUTONS WITH
BALSAMIC REDUCTION

DIVINE ROCKET BASIL PESTO

TO FINISH

LIME MASCARPONE WHIP, RASPBERRY COULIS, PISTACHIO LEMON BISCOTTI

BAKED NEW YORK CHEESECAKE ON A GINGER BISCUIT WITH BERRY COMPOTE

DIVINE DARK CHOCOLATE RASPBERRY HEAVEN BITES WITH ALMOND PRALINE



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SAMPLE MENU

MORSELS OF DIVINE GOODNESS

CANAPES

Rosemary smoked salmon & parmesan wafer stack with lime aioli & baby cress - \$3.50ea (gf)

Caramelized grilled balsamic pears, kikorangi blue & prosciutto with rocket basil pesto on toasted french croute - \$3.00ea (v)

Chilli-peppered beef, smoked eggplant puree and slow roasted cherry tomato on parmesan potato rosti - \$3.00ea (gf)

Rare Beef fillet, pinot syrup & blue cheese whip - \$3.50 ea (gf) - \$3.00ea

Brushetta with broadbean mash, prosciutto & parmesan on sourdough toasted croute - \$3.00ea

Chilli corncakes with rosemary smoked salmon & lemon caper cream fraiche - \$3.50ea

Risotto balls of lemon, pea, salmon & feta (instead of seasonal flavours) - \$3.00ea

HOT

Southland whitebait fritters with watercress & pickled lemon aioli (subject to availability) - \$4.50ea (gf)

Caramelized garlic & goats cheese tart with balsamic reduction - \$3.50ea

DIVINE risotto balls - decadent seasonal flavours - \$3.00ea

Oven roasted button mushrooms stuffed with chorizo, garlic & Kapiti Blue cheese - \$2.50ea (gf)

Asian inspired slow cooked pork belly with caramelised apple syrup - \$3.50ea (gf)

Thai chicken & sesame balls with nam jim dipping sauce - \$2.50ea (gf)

Parmesan thyme tartlet with caramelised onions, slow roasted cherry tomatoes & goats cheese - \$3.50ea (v)

SWEET

Decadent dark chocolate heaven bites with almond praline - \$3.00ea gf

Baby New York style cheesecakes with cointreau soaked raspberries or buttered macadamia toffee - \$3.50ea

Lime mascarpone whip, raspberry sauce & pistachio citrus biscotti - \$4.00ea

DIVINE platter of 3 cheese terrine, fruits, toasted breads & wafers - POA

Toasted gingerbread, blue cheese & caramelized pear - \$3.00ea

This menu is available for onsite catering only