



# KAI GARDEN

— C A T E R I N G —

## **Banquet buffet**

### **Main event**

Fresh oysters w shallot vinaigrette & lemon

Cured & slow cooked pork belly

Beef Wellington

Chicken breast wrapped in bacon stuffed w leek & goats cheese

Fish of the day w a chive, caper & dill butter

Roasted ginger & lemongrass salmon

Smoked Southland lamb rump w pea purée

### **Sides**

Freshly baked bread w chive smoked butter

Jammy carrots w star anise & carrots cream

Miso caramel glazed new potatoes

Roebuck tomatoes w goats whip, chilli & olives snow

Greens of the season w lemon & almond whip

### **To finish**

Eton mess

Blue berry mousse cake w berry mirror glaze & gel

Salted caramel & chocolate ganache w lemon curd & berry snow

### **Prices**

Choose 3 mains & 3 sides – \$60pp

Choose 2 dessert - \$15pp