

## Quail's Nest Eatery Functions Menu:

### Canapés

#### Plant-Based

Butternut Pumpkin Mousse Tart, With Cherry Tomato And Hazelnut Dust. [V, VE, GF DF]

Tortilla Crisps With Black Bean and Beetroot Falafel, Harissa Mayo. [V, DF]

Mixed Seed crackers With Cucumber Cup With Lemon And Herb Ricotta And Crispy Capers. [V,GF]

#### Seafood

House-Cured Salmon Bruschetta, Crispy Capers, Red Onion And Dill. [DF, GFA]

Lime and Chilli Marinated Prawn Lettuce Cup with Fresh Herbs [DF, GF]

Herb Crusted Mussels In Shell With Caponata Relish. [DF]

#### Meat

Smoked Chicken And Mandarin Tart. [GF, DF]

Sticky Ginger Pork Belly Skewers With Pickled Apple. [GF, DF]

Beef Brisket Sliders With Apple Remoulade And Wholegrain Mustard.

## **Banquet Menu**

### **Proteins**

Red Wine BBQ Braised Beef Cheek {GF,DF}

House Glazed Leg of Ham {GF,DF}

Baked Lemon And Dill King-Salmon Steak. [GF, DF]

Honey Soy Cranberry Chicken [DF,GF]

Star Anise And Chilli Slow-Roasted Lamb Shoulder With Lemon And Mint Sauce. [GF, DF]

### **Vegetarian**

Green Pea Risotto With Pumpkin, Preserved Lemon And Ricotta. [V, GF]

Eggplant, Tomato And Parmesan Pasta Bake. [V, DFA]

Chickpea And Pumpkin Curry With Yoghurt Raita And Steamed Rice. [V, VEA, DFA, GF]

### **Vegetable Sides**

New Potatoes With Herbed Butter. [V, GF]

Seasonal Green Salad With Vinegar Dressing And Parmesan. [V, VEA, DFA, GF]

Tahini Coleslaw With Crispy Shallot And Crushed Peanuts. [V, DF, GF]

Classic Caesar with Cos Lettuce, Croutons, Bacon, Egg Parmesan Cheese and Caesar Dressing

Feta Pumpkin And Roquette Salad with Couscous [V,GF]

Oven Roasted Seasonal Vegetable With Sesame, Pumpkin and Sunflower seeds[V,VE,DF,GF]

Mixed Grain Salad with Carrot, Mung-Beans, Fresh Mint and Lemon Yoghurt [V]

## **Desserts**

Whittaker's Chocolate And Cherry Brownie. [V]

Classic New-York Baked Cheesecake. [V, GF]

Seasonal Fruit Crumble [V]

Served with Custard and Berry Compote

Pricing: \$70PP – With Add-On Options Available

Minimum Booking of 20 Pax – A 72 Hour Notice Period Is Required

Includes Choice Of – Two Proteins, Two Vegetable Sides And Two Desserts. – All Served Sharing-  
Style For The Table.

- Selection Of Canapes To Start @13PP For Three Canape Options
- Selection Of Sharing Boards To Start @15pp
- Additional Protein @13PP

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## **Sharing Boards**

**Quails Nest Grazing Board** - A selection Of Hot Finger Foods With Dipping Sauces – Small Serves Up To 4 / Large Serves Up To 8 | 30/60

**Antipasto** – A Selection Of Cured Meats, Sicilian Olives, Pesto, Arancini And Toasted Breads – Small Serves Up To 4 | Large Serves Up To 8 | 33/66

**From the Sea** – A Selection Of Fresh And Cooked Seafood Delights With Dipping Sauces And Toasted Breads – Small Serves Up To 4 | Large Serves Up To 8 | 34/68

**Cheese board** - Three Local Cheeses With Toasted Breads, Lavosh Crackers, Grapes And Quince Paste – Serves Up To 4 | 48

**Seasonal Vegetable Crudité Board** – Seasonal Vegetable Selection With Hummus, Grissini, Soft Boiled Eggs And Local Leaves – Small Serves Up To 4 | Large Serves Up To 8 | 30/60