



WILDTRIBE

.. fire the imagination

plated menu

ENTREE

Pork belly with burnt apple and swede puree with an apple & radish micro salad [gf]

Chicken roulade with mushroom, prune and spinach [gf, df]

Marinated mushroom tortellini, mushroom duxelle, vegetable nage and charred leek with micro salad of toasted macadamia nuts [v]

Citrus cured salmon with orange marmalade, pickled cucumber, toasted beer bread and creme fraiche

Spiced cauliflower tortellini with pickled cauliflower florets in a herb & vegetable broth [v, df]

Pan seared scallops, mandarin puree, crispy pancetta & sultana and spiced cauliflower salad

MAIN

Pumpkin & roast capsicum lasagna, cashew butter filled courgette & smoked aubergine mousse [v, df, gfl]

Vegetable mille feuille with spiced aubergine wafers, courgette fritter, caramelised roast tomato, mushroom duxelle & sweetcorn & rosemary broth [v]

Lamp rump with marinated courgette, potato gnocchi, sun-dried tomato & jus

Buttermilk poached chicken breast, confit chicken & leek terrine with a summer salad of blistered tomato, fennel, sweetcorn & red wine gastrique sauce

Oven roasted, crispy hapuka with seafood bouillabaisse & spiced sweetcorn puree

Slow braised venison with cherry & chocolate pie, feta mousse, pickled baby beets & chocolate jus [gfl]

Snapper with fennel, onion & creamy spinach filo with romesco sauce

Oven roasted scotch fillet, marinated field mushrooms, baby beets, feta mash & jus

DESSERT

Char-grilled pineapple, orange segments, dried banana and coconut ice-cream

Chocolate tart, berry sorbet, spiced berries and salted caramel ice-cream

Eton messe our way - berries, meringue, cream and custard

Citrus panacotta with marinated orange segments, pear and apple compote and prune puree

Milk chocolate cremeux with dark chocolate mousse, chocolate soil, berry gel and custard foam

Contact us for pricing

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