

## Warmed

Grilled prawn and caramelised pineapple with fresh cucumber	<i>Gluten Free, Dairy Free</i>
Devilled cauliflower skewers with spicy plum glaze	<i>Gluten Free, Vegetarian</i>
Asian buttermilk fried chicken with slaw and Kiwi Salsa	
Pulled pork milk bun with kimchi and kewpie mayo	<i>Dairy Free</i>
Salmon croquette with smoked aioli parmesan	
Shiitake mushroom dumplings with sesame dressing and scallion	<i>Dairy Free</i>
Lamb cutlets (on bone) with mint kasundi	<i>Gluten Free, Dairy Free</i>
Potato gratin with beef carpaccio and pecorino	<i>Gluten Free</i>
Braised duck pie with creamy mash	
Crispy falafel sticks with mango chutney	<i>Gluten Free, Vegan</i>
Roasted kumara, coriander and tofu ball with smoked chipotle	<i>Gluten Free, Vegan</i>

## Chilled

Vanilla cured Mt. Cook Salmon, black garlic cream with apple gel on sourdough	
Apple and chorizo crumb parmesan on croutes	
Fig and pear tart with sour balsamic crumb	<i>Dairy Free, Vegetarian</i>
Flat bread heirloom tomato, parmesan and roquette	<i>Vegetarian</i>
Traditional cocktail sandwiches	
Roasted grapes and goat cheese toastie with aged balsamic	<i>Vegetarian</i>
Celeriac remoulade with cumberland crumb and parsley on croute	<i>Vegetarian</i>
Shallot and rosemary sable biscuit with goat cheese mousse	
Moroccan lamb tataki with strawberry puree and chocolate	
Mills Bay Mussels on shell with tabasco granita	<i>Gluten Free, Dairy Free</i>

