

# SHARED PLATTER

## ENTREE

**Goats cheese and caramelised onion tart**  
with roquette | VEGETARIAN

**Chicken liver pate**  
with croutes and pickles

**House made dips**  
with cudites of seasonal vegetables | VEGETARIAN, GF

**Cured meats**  
with dried fruit and nuts | GF, DF

**Smoked salmon with capers and pickled onion** | GF, DF

## MAINS

**Lemon and oregano infused chicken**  
warm tomato concasse with brandy and peppercorn sauce | GF

**Wild mushroom and truffle Paella**  
walnut gremolata | GF, VEGETARIAN

**Pan seared Akaroa salmon**  
wilted greens and lemon butter sauce | GF

**Medium rare beef sirloin**  
caramelised onion and syrah jus | GF

**Roasted aubergine**  
pickled roots pine and mint kasundi | GF, DF, VEGETARIAN

## VEGE OPTIONS

**Roasted vegetable salad** | GF, DF, VEGETARIAN

**Leafy green salad** with mandarin vinaigrette | GF, DF, VEGETARIAN

**Duck fat potatoes** | GF, DF

**Kumara mash** with peas | GF, DF, VEGETARIAN

**New potatoes** with minted butter | GF, VEGETARIAN

Breads and butter pre-set on tables | GFA, DFA  
GF - Gluten Free | DF - Dairy Free | A - Available

Shared platter service, choice of two entrees, two mains and three vege options | \$74.00 per guest  
Pricing is inclusive of GST and valid until May 2025

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