



Little Words
MARTINBOROUGH

A Sumptuous Feast!

Our banqueting boards are created to delight your senses and be leisurely shared between two to three people.

Good things take time and these boards are worth the wait!

If you are under time constraints we recommend sides.

The Crowd Pleasers

Chipotle and beer braised beef cheeks with lime crema,
pickled pink onion and herb salad.
Crispy fried chicken with jalapeno aioli.
Sumac dusted lamb backstrap with labne,
salsa verde and preserved lemon.
Mozzarella arancini with truffle aioli.
Popcorn prawns with kaffir lime mayo.
Savoury rare beef eclairs with horseradish cream
and red onion jam.
Parmesan and herb stacked potatoes.
Summer coleslaw.
Served with artisan bread.

\$110.00

Lil' Bit Spicy

Pork belly bites with a cashew nut caramel
with a watermelon salsa.
South east Asian fish curry with coconut rice.
Bang bang cauliflower with sriracha mayo.
Singapore-style chilli prawns.
Szechuan and nori crusted seared tuna with pickled
vege, and wasabi mayo. Sauteed greens
Thai carrot and rice noodle salad. Coconut salsa.
Wonton crisps. Artisan bread.

\$110.00

Eat Your Greens

Mozzarella arancini with truffle aioli.

Lemon, garlic, herb marinated olives.

Bang bang cauliflower with sriracha mayo.

5 spice artichoke with pink peppercorn aioli
and blue cheese. Coconut salsa.

South east Asian vegetable curry
with coconut rice.

Labne with shaved fennel, salsa verde
and preserved lemon

Falafel with hummus & minted yoghurt.

Chèvre coated in our dukkah.

Thai carrot and rice noodle salad. Summer coleslaw.

Served with artisan bread.

(vegan on request)

\$100.00

For the Kids

Cheesy arancini. Crispy fried chicken with tomato sauce
& mayo. Cheese & bread. Lolly cake. Seasonal fruit.

Ice block.

\$25.00

+If you have food allergies please let the waitstaff know.

For those Extras

You are welcome to add a dish to your banqueting board selection however we don't offer substitutions.

For those 'who must have':

Gluten free bread. \$6.00

Additional Bread. \$4.00

Falafel with hummus & minted yoghurt. \$15.00

Bang bang cauliflower. \$15.00

Mozzarella arancini with truffle aioli. \$18.00

Singapore-style chilli prawns. \$18.00

Popcorn prawns with kaffir lime & wasabi mayo. \$20.00

Buttermilk fried chicken with jalapeno aioli. \$20.00

Pork belly bites. \$20.00

Chipotle and beer braised beef cheeks with lime crema,
pickled pink onion and herb salad. \$24.00

Sumac dusted lamb backstrap with labne, salsa verde
and preserved lemon. \$24.00

From the Heavens

Cheese & Sweets

New Zealand cheeses - Little River Brie & Kapiti
Kikorangi Blue. Honeyed walnuts. Seasonal fruit.
Honeycomb. Fruit paste. 3 x mini desserts
\$55.00

A Little Sweet

A selection of petit fours for two.
\$18.00

A Little Cheese

New Zealand cheeses - Little River Brie & Kapiti
Kikorangi Blue. Honeyed walnuts. Seasonal fruit.
Honeycomb. Fruit paste.
\$38.00

How about an Affogato?

Creamy vanilla ice cream
Double shot of espresso
Choose your liqueur -
Kahlua, Baileys, Tia Maria,
Fangelico, Whiskey.

\$18.00 with a liqueur
\$12.00 without