



Little Words
MARTINBOROUGH

A Sumptuous Feast!

Our banqueting boards are created to delight your senses and be leisurely shared.

They are fresh, seasonal and ever-changing.

Designed to serve between two or three people.

For larger groups we like to offer our 'For the table'

Designed for optimal sharing but with the option to 'add on' for the must have.

From the Land

Pork ribs with a cherry plum glaze. 5 hour slow cooked beef cheeks with fennel and olive on parmesan and crème fraiche mash. Charcuterie selection. A trio of dips from our kitchen. Southern fried chicken with jalapeño aioli. Arancini with truffle aioli. Dukkah crusted lamb. Seasonal salad & artisan bread.

\$110.00

From the South

Southern fried chicken with jalapeño aioli. Lime salt calamari with chilli jam. Feijoada - Slow cooked smoky pork, chorizo and black beans. Snapper ceviche. A trio of dips from our kitchen. Pickled vegetable salad. Summer slaw with chipotle mayo and smoked almonds. Crème fraiche potato salad. Tostadas. Served with artisan bread.

\$105.00

From the North

Pork ribs with a cherry plum glaze. Rye crusted salmon with a skagen sauce. Bitterballen with jalapeno aioli. Savoury vegetable crumble. Mushrooms stuffed with herbed goat cheese and pine nuts. A trio of dips from our kitchen. Raclette filo parcels. Seasonal salad.
Served with artisan bread.

\$110.00

From the Garden

Savoury vegetable crumble. Mushrooms stuffed with herbed goat cheese and pinenuts. House-made falafel on hummus with minted yoghurt. Raclette filo parcels. Marinated olives. Pickled vegetable salad. A trio of dips from our kitchen. Seasonal salad. Creamy potato gratin.
Served with artisan bread

\$100.00

*This sumptuous board can be made Gluten Free.

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

I'm Not Sharing

For those who 'want their own'

Ask about today's Dessert.

Or how about an Affogato?

Creamy vanilla ice cream, double shot of espresso

Choose you liqueur - Kahlua, Tia Maria,

Whiskey, Frangelico

\$18.00

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':

Arancini. \$14.00

Falafel \$14.00

Southern fried chicken \$16.00

Bitterballen \$16.00

Pork ribs \$16.00

Lime salt calamari \$16.00

Feijoada \$18.00

Beef cheek \$18.00

For the Kids

Cheesy arancini. Southern fried chicken with tomato
sauce & mayo. Cheese & bread. Seasonal fruit.

Ice block.

\$25.00