



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

Sticky pork belly bites.
5 hour slow cooked Thai-style beef cheeks with
carrot puree, nam jim & herb salad.
Toasted nut and seed crusted Mediterranean lamb
with spicy apple and carrot salad and quince jus.
Chermoula roasted Summer vegetables.
Crispy fried chicken with jalapeno aioli.
Mozzarella arancini with truffle aioli.
Bang bang cauliflower with sriracha mayo.
Pomme de terre. Housemade dips. Seasonal salad.
Served with artisan bread.

\$110.00

Taste of Oceania

Tuna sashimi with black vinegar dipping sauce.
Coconut crumbed calamari with spicy ginger chutney. 5
hour slow cooked Thai-style beef cheeks with
carrot mash, nam jim & herb salad.
Sticky Pork Belly bites.
Singapore-style chilli prawns. Snapper Kokoda.
Aromatic herb coleslaw. Coconut salsa.
Wonton crisps. Roti bread. Artisan bread.

\$110.00

Some Favourite Morsels

Mozzarella arancini with truffle aioli.

Popcorn prawns with kaffir lime & wasabi mayo.

Venison marinated with Martinborough coffee company coffee, juniper and red wine and a sour cherry compote.

Buttermilk fried chicken with jalapeno aioli.

Twice-cooked chevre cheese soufflé with balsamic reduction.

Eggplant, chickpea and tomato curry with coconut rice.

Snapper Kokoda. Potato salad.

Housemade dips. Seasonal salad.

Served with artisan bread.

\$110.00

From the Garden

Mozzarella arancini with truffle aioli.

Lemon, garlic, herb marinated olives.

Chermoula roasted Summer vegetables.

Bang bang cauliflower with sriracha mayo.

Twice-cooked chevre cheese soufflé with balsamic reduction. Coconut salsa.

Eggplant, chickpea and tomato curry with coconut rice.

Falafel with hummus & minted yoghurt. Seasonal salad.

Best ever potato salad. Housemade dips.

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

Buttermilk fried chicken with jalapeno aioli. \$18.00

Popcorn prawns with kaffir lime & wasabi mayo. \$18.00

Singapore-style chilli prawns. \$18.00

Coconut crumbed calamari with ginger chutney. \$18.00

Sticky pork belly bites. \$18.00

Snapper kokoda. \$20.00

Toasted nut and seed-crust Mediterranean lamb with spicy apple and carrot salad and quince jus. \$22.00

Thai-style beef cheeks with carrot mash. \$24.00