



FUNCTION SET MENUS

THEFINERY.CO.NZ
@THEFINERYNZ

MENU 1

\$45 / HEAD

Breads and dips

CHOICE OF 2 PLATED MAINS:

- Grilled sirloin rested on a garlic mash with wilted greens, mustard jus
- Chicken breast rested on a garlic mash with wilted greens, chimichurri dressing (green herb)
- Market fish rested on a garlic mash with wilted greens, caper butter sauce
- Pork cutlet rested on a garlic mash with wilted greens, fennel scented jus
- Wild mushroom gnocchi with a tarragon butter sauce



MENU 3

\$85 / HEAD

Breads and dips

CHOICE OF 2 PLATED ENTREES:

- Tempura prawns
- Salt and pepper squid
- Honey pork belly
- Lamb and yoghurt bread

CHOICE OF 3 PLATED MAINS:

- Grilled sirloin rested on a garlic mash with wilted greens, mustard jus
- Chicken breast rested on a garlic mash with wilted greens, chimichurri dressing (green herb)
- Market fish rested on a garlic mash with wilted greens, caper butter sauce
- Pork cutlet rested on a garlic mash with wilted greens, fennel scented jus
- Wild mushroom gnocchi with a tarragon butter sauce

Dessert platters

MENU 2

\$65 / HEAD

Breads and dips

CHOICE OF 3 PLATED MAINS:

- Grilled sirloin rested on a garlic mash with wilted greens, mustard jus
- Chicken breast rested on a garlic mash with wilted greens, chimichurri dressing (green herb)
- Market fish rested on a garlic mash with wilted greens, caper butter sauce
- Pork cutlet rested on a garlic mash with wilted greens, fennel scented jus
- Wild mushroom gnocchi with a tarragon butter sauce

Dessert platters



FUNCTION SET PLATTERS

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SET PLATTER 1

\$55 / HEAD

Breads and dips

CHOOSE 1 FARINACEOUS:

- Warm gourmet potato salad with spring onions, wholegrain mustard and chimichurri dressing (*df, gf, v, ve*)
- Gourmet potato roasties with garlic butter, rosemary and thyme (*v, gf*)
- Potato Gratin with cream, garlic, parmesan cheese, garlic crust (*v, gf*)

CHOOSE 2 SIDES:

- The Finery Salad – Seasonal greens with homemade pickles, cherry tomatoes, roasted capsicum, sprouts, lemon lime dressing (*df, gf, v, ve*)
- Roasted Cauliflower with dukkah, olive oil and chermoula (*df, gf, v, ve*)
- Honey Roasted Baby Carrots with locally sourced honey and hummus (*df, gf, v*)
- Steamed Broccoli with roasted almond flakes and lemon burnt butter (*gf, v*)
- Roasted Butternut Pumpkin with harissa, whipped feta and seasonal greens (*gf, v, veo*)

CHOOSE 2 PROTEINS:

- Catch of the day – market fish with roasted fennel bulb and caper butter sauce (*gf*)
- Slow-cooked Lamb with roasted beetroot, whipped feta and minted green pea pesto (*gf*)
- Roasted Beef Sirloin with a Mustard Herbed crust – onion marmalade, beef jus (*df*)
- Slow-cooked Beef Ribs with sweet onion, BBQ sauce, parsnip puree, buttered mushrooms and scented with truffle oil (*gf, dfo*)
- Dijon and Fennel crusted Pork Loin with chorizo, celeriac puree and apple scented jus (*dfo*)
- Roasted Chicken Breast with a Salsa Verde crust – romesco sauce, roasted capsicum pesto (*gf, dfo*)
- Pan-fried Ricotta Gnocchi with roasted mushroom selection and tarragon butter sauce (*v*)
- Sweet Pea Risotto with chermoula, roasted fennel bulb and finely grated parmesan (*v, gf, veo*)

v VEGAN | vo VEGAN OPTION | df DAIRY FREE | dfo DAIRY FREE OPTION

gf GLUTEN FREE (ADVISE IF COELIAC) | gfo GLUTEN FREE OPTION | vege VEGETARIAN | vegeo VEGETARIAN OPTION



FUNCTION SET PLATTERS

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SET PLATTER 2

\$65 / HEAD

Breads and dips

CHOOSE 1 FARINACEOUS:

- Warm gourmet potato salad with spring onions, wholegrain mustard and chimichurri dressing (*df, gf, v, ve*)
- Gourmet potato roasties with garlic butter, rosemary and thyme (*v, gf*)
- Potato Gratin with cream, garlic, parmesan cheese, garlic crust (*v, gf*)

CHOOSE 3 SIDES:

- The Finery Salad – Seasonal greens with homemade pickles, cherry tomatoes, roasted capsicum, sprouts, lemon lime dressing (*df, gf, v, ve*)
- Roasted Cauliflower with dukkah, olive oil and chermoula (*df, gf, v, ve*)
- Honey Roasted Baby Carrots with locally sourced honey and hummus (*df, gf, v*)
- Steamed Broccoli with roasted almond flakes and lemon burnt butter (*gf, v*)
- Roasted Butternut Pumpkin with harissa, whipped feta and seasonal greens (*gf, v, veo*)

CHOOSE 3 PROTEINS:

- Catch of the day – market fish with roasted fennel bulb and caper butter sauce (*gf*)
- Slow-cooked Lamb with roasted beetroot, whipped feta and minted green pea pesto (*gf*)
- Roasted Beef Sirloin with a Mustard Herbed crust – onion marmalade, beef jus (*df*)
- Slow-cooked Beef Ribs with sweet onion, BBQ sauce, parsnip puree, buttered mushrooms and scented with truffle oil (*gf, dfo*)
- Dijon and Fennel crusted Pork Loin with chorizo, celeriac puree and apple scented jus (*dfo*)
- Roasted Chicken Breast with a Salsa Verde crust – romesco sauce, roasted capsicum pesto (*gf, dfo*)
- Pan-fried Ricotta Gnocchi with roasted mushroom selection and tarragon butter sauce (*v*)
- Sweet Pea Risotto with chermoula, roasted fennel bulb and finely grated parmesan (*v, gf, veo*)

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FUNCTION SET PLATTERS

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SET PLATTER 3

\$75 / HEAD

The Finery grazing platter

CHOOSE 1 FARINACEOUS:

- Warm gourmet potato salad with spring onions, wholegrain mustard and chimichurri dressing (*df, gf, v, ve*)
- Gourmet potato roasties with garlic butter, rosemary and thyme (*v, gf*)
- Potato Gratin with cream, garlic, parmesan cheese, garlic crust (*v, gf*)

CHOOSE 3 SIDES:

- The Finery Salad – Seasonal greens with homemade pickles, cherry tomatoes, roasted capsicum, sprouts, lemon lime dressing (*df, gf, v, ve*)
- Roasted Cauliflower with dukkah, olive oil and chermoula (*df, gf, v, ve*)
- Honey Roasted Baby Carrots with locally sourced honey and hummus (*df, gf, v*)
- Steamed Broccoli with roasted almond flakes and lemon burnt butter (*gf, v*)
- Roasted Butternut Pumpkin with harissa, whipped feta and seasonal greens (*gf, v, veo*)

CHOOSE 3 PROTEINS:

- Catch of the day – market fish with roasted fennel bulb and caper butter sauce (*gf*)
- Slow-cooked Lamb with roasted beetroot, whipped feta and minted green pea pesto (*gf*)
- Roasted Beef Sirloin with a Mustard Herbed crust – onion marmalade, beef jus (*df*)
- Slow-cooked Beef Ribs with sweet onion, BBQ sauce, parsnip puree, buttered mushrooms and scented with truffle oil (*gf, dfo*)
- Dijon and Fennel crusted Pork Loin with chorizo, celeriac puree and apple scented jus (*dfo*)
- Roasted Chicken Breast with a Salsa Verde crust – romesco sauce, roasted capsicum pesto (*gf, dfo*)
- Pan-fried Ricotta Gnocchi with roasted mushroom selection and tarragon butter sauce (*v*)
- Sweet Pea Risotto with chermoula, roasted fennel bulb and finely grated parmesan (*v, gf, veo*)

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FUNCTION SET PLATTERS

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SET PLATTER 4

\$85 / HEAD

The Finery grazing platter

CHOOSE 1 FARINACEOUS:

- Warm gourmet potato salad with spring onions, wholegrain mustard and chimichurri dressing (*df, gf, v, ve*)
- Gourmet potato roasties with garlic butter, rosemary and thyme (*v, gf*)
- Potato Gratin with cream, garlic, parmesan cheese, garlic crust (*v, gf*)

CHOOSE 3 SIDES:

- The Finery Salad – Seasonal greens with homemade pickles, cherry tomatoes, roasted capsicum, sprouts, lemon lime dressing (*df, gf, v, ve*)
- Roasted Cauliflower with dukkah, olive oil and chermoula (*df, gf, v, ve*)
- Honey Roasted Baby Carrots with locally sourced honey and hummus (*df, gf, v*)
- Steamed Broccoli with roasted almond flakes and lemon burnt butter (*gf, v*)
- Roasted Butternut Pumpkin with harissa, whipped feta and seasonal greens (*gf, v, veo*)

CHOOSE 3 PROTEINS:

- Catch of the day – market fish with roasted fennel bulb and caper butter sauce (*gf*)
- Slow-cooked Lamb with roasted beetroot, whipped feta and minted green pea pesto (*gf*)
- Roasted Beef Sirloin with a Mustard Herbed crust – onion marmalade, beef jus (*df*)
- Slow-cooked Beef Ribs with sweet onion, BBQ sauce, parsnip puree, buttered mushrooms and scented with truffle oil (*gf, dfo*)
- Dijon and Fennel crusted Pork Loin with chorizo, celeriac puree and apple scented jus (*dfo*)
- Roasted Chicken Breast with a Salsa Verde crust – romesco sauce, roasted capsicum pesto (*gf, dfo*)
- Pan-fried Ricotta Gnocchi with roasted mushroom selection and tarragon butter sauce (*v*)
- Sweet Pea Risotto with chermoula, roasted fennel bulb and finely grated parmesan (*v, gf, veo*)

The Finery dessert platter