

SEATED SERVE MENU

ENTREÉS

SEA

Saku tuna escabeche

with jalapeno, avocado puree, coriander and yuzu drizzled with aleppo chilli oil | GF, DF

Akaroa salmon gravlax

with corn pico de gallo, cucumber pickles and avocado | GF, DF

LAND

Pickled and cured zucchini

with charcoal goat cheese and hazelnut and leek ash | GF, VEGETARIAN

Wild mushroom foie gras

with toasted brioche, pickled raspberries, tamari sauce and kawakawa butter | GFA, DFA, VEGAN

Parsnip and pecorino arancini

with mole rojo, truffle malto and fennel | GF, DFA, VEGAN A

PASTURE

Provençal crumbled lamb tataki

with lime chipotle crema, mole roja, light pickled edamame and 72% chocolate soil

Chicken liver parfait

with pinot rhubarb, orange gel, burnt butter and charred brioche | GFA

Beef carpaccio

with mustard mayo, onion and leek salad and curry leaf emulsion | GF, DF

Breads and butter pre-set on tables | GFA, DFA

GF - Gluten Free | DF - Dairy Free | A - Available

Seated serve choice of two entreés and two mains | \$78.00 per guest

Pricing is inclusive of GST and valid until May 2025

SEATED SERVE MENU

MAINS

SEA

Baked akaroa salmon

with lemon herbed wheat salad and beurre blanc

Local sourced fish of the day thai green curry

with tropical salad and shallots | GF, DF

Couscous seafood paella | DF

LAND

Long braised aubergine

with chimichurri, onion eschbeche, carrot, kale crisps and umami sauce | GF, DF, VEGAN

Fried tofu and burnt cabbage

with sofrito, white bean hummus and peanut | GF, DF, VEGAN

Cauliflower steak

with chermoula, cauliflower puree, fried noddles and greens | GF, VEGETARIAN

PASTURE

Lamb presse

with pickles mash, chimichurri, caramlised onions and demi glaze | GF

Rolled beef sirloin 55°C

with potato dauphinoise, kale, cauliflower puree and jus | GF

Crispy pork belly

with carrot, tamarind, buckwheat, charred beans and pork gravy | GF

Peri peri roasted chicken supreme

with potato puree, roasted mushroom and burnt butter gravy | GF

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