



**\$80 Per Head**

**Minimum 8 people - Maximum 24 people**

TO START

Fresh Bread, Roast Shallot Butter

Olive Oil & Balsamic

Hummus, Seeds, Crackers

Cheese, Cornichons

Salmon & Fennel Bruschetta

ADD

Oysters, Champagne Granita 6pp

TO FOLLOW

Slow Cooked Fenugreek Lamb Shoulder, Pea & Mint Pesto

New Season Potatoes, Herbed Butter

Courgettes, Lemon, Ricotta

Heirloom Tomatoes, Buffalo Mozzarella, Peach

ADD DESSERT 15pp

Passionfruit Panna Cotta, Coconut, Pineapple

Milk Chocolate Cake, Chocolate Cream, Cherry

**\$20 Per Head**

**Minimum 8 people**

Fried Chicken, Picklenaise

Fries, Malt Vinegar Mayonnaise

Salmon Tartar, Horseradish, Fennel, Crisps

ADD

Oysters, Champagne Granita 6pp

All set menus are designed to share

Dietary requirements can be catered for if we are notified in advance

Please contact us at [hello@ernestnz.com](mailto:hello@ernestnz.com) if you have a specific request