



SEATED DINING LUNCH / DINNER



MENUS



Our menus cater to a simple get together among friends or colleagues through to a fine dining crafted setting.

THE BREAKING BREAD SHARING MENU \$89

Served as sharing platters

Bread and three dips, chicken cacciatore and beef burgundy served with a rocket salad and truffle fries

THE HAPPY FIG MENU \$99

Served as sharing platters

Antipasto platters with a range of meats, pickled vegetables and cheeses. Eye fillet with a red wine jus and chicken breast stuffed with ricotta and fig, wrapped in bacon and a selection of sides.

CRAFTED NEW ZEALAND AND CRAFTED ITALIAN MENUS \$140

2 entrees, 2 mains selected from the most delicious these two countries have to offer, paired with 2 sides

Served either plated or on sharing platters

All of our menus have 3-course dessert options are adapted to cover all main dietary requirements

Full menus follow

Let your tastebuds decide



'BREAKING BREAD' SHARING MENU \$89

Break bread with friends & family with a relaxed 2-course sharing menu. Add sweet bites for \$5 or full dessert course for \$15 per guest

TO START

ARTISAN BREAD & 3 DIPS

Warm artisan bread served with 3 dips using the best ingredients of the season

MAIN COURSE

Choice of two mains served on platters European sharing style

CHICKEN CACCIATORE

Free range chicken cacciatore with tomato, roasted capsicum, black olives, chili salt & basil NGA, DF

BEEF BOURGUIGNON

Classic French beef burgundy slow cooked with red wine and provincial vegetables and herbs NGA/DF

ROAST TOMATO GNOCCHI V / VG OPTION

Delicious gnocchi for our Vegan and Vegetarian guests. Can be ordered individually or as a main selection for all guests.

SHARED SIDES

TRUFFLE FRIES

Fries served with parmesan and a truffle aioli NGA

ROCKET & PARMESAN SALAD

Rocket, green pear, shaved parmesan, toasted pecans, balsamic & extra virgin olive oil NGA

VG Vegetarian, V Vegan, DF Dairy Free, GF Made with gluten free ingredients, may contain traces of gluten from kitchen cross contamination. Please talk to our team if you have any concerns or queries.

All prices are inclusive of GST



THE HAPPY FIG MENU \$99

2-course sharing menu

Add sweet bites for \$5 or full dessert course for \$15 per guest

TO START

ITALIAN PLATTERS

Antipasto prosciutto, chorizo, salami, cherry tomatoes, mozzarella, basil pesto, sourdough, marinated olives, artichokes, accompanied by a range of cheeses

MAIN COURSE

Choice of two mains served on platters European sharing style

CHICKEN BREAST

Free range chicken breast served warm and sliced, filled with ricotta & fig wrapped in streaky bacon and served with white wine jus

NGA, NF

EYE FILLET

Chargrilled eye fillet served warm and sliced with a red wine jus & horseradish sour cream NGA, NF

ROAST TOMATO GNOCCHI V / VG

Delicious gnocchi for our Vegan and Vegetarian guests. Can be ordered individually or as a main selection for all guests.

SHARED SIDES

Host selects two sides from side options

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HAPPY FIG SIDE OPTIONS

Host to choose *two* sides to accompany the main course

ROASTED BEETROOT, GOAT'S CHEESE & WALNUT SALAD

Double roasted beetroot, avocado, goat's cheese, walnuts, rocket, yuzu dressing NGA

AGRIA & KUMARA GRATIN

Creamy agria potatoes, kumara, braised onions & gruyere cheese gratin
NGA, NF

ROCKET & PARMESAN SALAD

Rocket, green pear, shaved parmesan, toasted pecans, balsamic & extra virgin olive oil NGA

ROASTED POTATOES

Duck fat roasted potatoes, cooked with garlic and rosemary NF

BABY GEM LETTUCE SALAD

Baby gem lettuce, crispy prosciutto, parmesan, creamy ranch dressing, walnuts, chimichurri NGA

SEASONAL GREENS

Green beans, roasted broccoli, peas, truffle butter, persevered lemon oil
NGA, NF

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BREAKING BREAD AND HAPPY FIG
DESSERT OPTIONS

\$5 sweet bite per guest.

Sweet bites for those who don't want a full dessert but would like to finish with a delicate sweet bite.

OR

\$15 dessert per guest

Host to select from:

LIME, ITALIAN MERINGUE, PISTACHIO

Layered with curd and topped with meringue and raspberry coulis

CHOCOLATE MOUSSE & GANACHE CAKE GF, NF

A layer of our creamy chocolate mousse, covered in dark chocolate premium ganache and cake crumbs served with vanilla bean cream

VEGAN CHOCOLATE PLUM CAKE, "CHOCOLATE BUTTERCREAM"

Topped with dairy free buttercream. Entirely vegan but will be loved by everyone

SORBET V

Sorbet for guests with dietary requirements

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V Y C

CRAFTED NEW ZEALAND MENU

Using the finest of New Zealand's produce, our crafted New Zealand menu will showcase the simple joys of great food from our land and sea.

\$140 - 2 entrée, 2 main and 2 sides

Add on dessert for \$20 per guest

Served a sharing menu or individually plated degustation

ENTRÉE

CLOUDY BAY CLAM FRITTERS

Lemon aioli / fresh chives NGA, NF

FENNEL & CITRUS SALAD

Fresh fennel / black pepper chevre / citrus dressing / shallot crumb

NGA, NF

SNAPPER CEVICHE

Coconut / lemon / kaffir lime / capsicum / cucumber / watercress/

chives NGA, NF, DF

VEGAN LEEK & TOFU FRITTERS

Vegan lemon aioli NGA, NF

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V Y C

MAIN COURSE

BROWN & LEMON EMULSION BUTTER HAPUKA

Watercress oil / fresh watercress NGA, NF

PORK BELLY

Confit free range NZ pork belly / chive jus NGA, NF

SLOW BRAISED NZ BEEF

Slow braised pulled smoked NZ beef / truffle jus NGA, NF

VEGAN SMOKED CHARRED EGGPLANT

Vegan tarragon aioli NGA, NF, DF

SIDES

CRISPY TRIPPLE COOKED ROAST AGRIA POTATOES

NGA, NF

SMOKEY CHARRED CABBAGE

Crispy shallots / bacon NGA, NF

DESSERT

KUMARA & WHITE CHOCOLATE CHEESECAKE

Roast cashew crumb / vanilla bean ice cream

VEGAN DARK CHOCOLATE & COCONUT "MOUSSE"

Mango gel / sorbet DF, NF NGA

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V Y C

CRAFTED ITALIAN MENU

Influenced by the tastes of Italy our crafted Italian Menu will transport you to Southern Europe.

\$140 - 2 entrée, 2 main and 2 sides

Add on dessert for \$20 per guest

Served a sharing menu or individually plated degustation

ENTRÉE

CAPRESE SALAD

Clevedon buffalo mozzarella / fresh basil / basil oil / heirloom tomatoes / balsamic / extra virgin olive oil NGA, NF

CAESAR SALAD

Crispy bacon, house made Caesar dressing/ fresh cos / soft boiled egg/ shaved parmesan/ lemon NF

VENISON CARPACCIO

Caper lemon mayo/ focaccia croutons / charred red onion / crispy capers / parsley / chives / watercress NF

VEGAN ROASTED EGGPLANT

Rocket / white balsamic / raspberry / shallot crumb

NGA, NF, DF

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V Y C

MAIN COURSE

PRAWN & ANGEL HAIR PASTA

Chili / garlic / parsley / chili oil DF, NF

SLOW COOKED WOOD FIRED BEEF

Truffle tarragon aioli/ truffle jus NGA, NF

HOT SMOKED SIDE OF SALMON

Horseradish / chive citrus crème fraiche NGA, NF

VEGAN TRUFFLE GNOCCHI

Smoked mushroom NF, DF

SIDES

TRIPPLE COOKED ROAST AGRIA POTATOES

Truffle tarragon aioli NGA, NF

HONEY ROASTED CARROTS

Toasted walnuts / white balsamic NGA, DF

CHARRED PEAR & ROCKET SALAD

White balsamic citrus dressing / parmesan / croutons

DESSERT

CLASSIC TIRAMISU

Espresso savoiardi / vanilla bean custard / chocolate mascarpone /
shaved whittakers milk chocolate / whipped cream

VEGAN DARK CHOCOLATE & COCONUT "MOUSSE"

Mango gel / sorbet DF, NF, NGA

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THANK YOU

Let your tastebuds decide

Email info@vyc.co.nz

Website www.vyc.co.nz