

Premium Banquet Menu

To be shared

Snacks

Grain Sourdough, sea salt, extra virgin olive oil (ve)
Marinated Australian Olives, citrus (ve,gf)
Handmade Burrata, zucchini, mint, pickled currants, hazelnuts (gf,v,n)

Entrée

Chicken Liver Parfait, corella pear chutney, brioche
Roasted Eggplant, agrodolce, babaganoush, mint, pomegranate, vincotto (ve,gf,n)
NZ Snapper, kiwi, kombu vinaigrette, daikon, puffed wild rice (gf,df)

Main

Hand Rolled Potato Gnocchi, sweetcorn, zucchini blossom, pine nut, lemon (v,n)
Grilled Market Fish, wilted greens, fregola, guanciale, spanner crab, sudachi (gf)
1.2kg White Pyrenees Lamb Shoulder, salsa verde, pistachio, pomegranate, jus (gf,df,n)

Sides

Mignonette Lettuce, chives, tarragon dressing (ve,gf)
Roasted Chat Potatoes, olive oil, sea salt (ve)

Dessert

'The Fenwick' Tiramisú (v,n)
Coconut, white chocolate, rhubarb, strawberry, almond, elderflower (gf,v,n)

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan (n) contains nuts

All Visa, MasterCard & American Express Cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. An 8% gratuity applies to group bookings, a 10% weekend surcharge applies on Saturday & Sunday, a 15% surcharge applies on all public holidays.

THE FENWICK