



# SEATED DINING *Lunch / Dinner Menu*





## **'HAPPY FIG' EVENT SHARING MENU**

*Banquet style 2-course sharing menu \$99*

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

### **TO START**

**Choose one of the below options**

#### ANTIPASTI

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

#### LA DOLCE VITA SELECTION

Arancini, Bresaola with rocket and parmesan salad, Focaccia with whipped ricotta dip and pistachio, olive oil and balsamic

#### CAPRESE SALAD

Classic Italian caprese with vine tomatoes, fresh mozzarella, basil oil and toasted ciabatta



## MAIN COURSE

**Choose two mains from the below options. Served banquet sharing style or alternative drop for \$5**

### 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

### LEMON & THYME SALMON

Side of salmon, oven baked with lemon and thyme

### VEGETARIAN & VEGAN OPTIONS

#### ROAST TOMATO GNOCCHI

Slow roasted tomato gnocchi

#### GRILLED AUBERGINE

Grilled aubergine, topped with feta, mushrooms & cous cous NGA

*Both dishes can be served either vegetarian or vegan, and can be selected as main course option for the table, or individually for specific guests' dietary requirements*

## SHARED SIDES

**Choose two sides from the below options**

### 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

### BABY POTATOES

Either Duck Fat Roasted or served with Artisan Butter & Mint  
Duck fat roasted potatoes, cooked with garlic and rosemary NF  
Summer potatoes with melted butter and fresh mint NF

### BABY GEM LETTUCE SALAD

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

### WARM SEASONAL GREENS

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

### COS SALAD

Cos, green beans, pea shoots, avocado served with a lemon  
parmesan vinaigrette



## 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 full dessert. Host to choose one from the below options**

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

AFTER DINNER CHEESE SELECTION

Three Artisan cheeses, served with chutney and crackers



THANK YOU

Let your tastebuds decide

Email [info@vyc.co.nz](mailto:info@vyc.co.nz)

Website [www.vyc.co.nz](http://www.vyc.co.nz)