



PRAGMA
HOSPITALITY GROUP

Menu

EXPLORE OUR SAMPLE MENUS
AND GET INSPIRED FOR YOUR
NEXT EVENT

PRAGMAHOSPITALITY.CO.NZ

MORNING TEA

SAVORY

MINI SMOKED SALMON & DILL CROSSAINT WITH
LEMON CREAM CHEESE (DF AVAILABLE)

FREE-RANGE EGG, CHIVE & CRÈME FRAÎCHE TART (V)

HAM, GRUYÈRE & SEEDED MUSTARD CROISSANT

SWEET

ALMOND & ORANGE FRIAND W CITRUS GLAZE (GF, DF)

DARK CHOCOLATE & RASPBERRY BROWNIE (GF)

SEASONAL FRUIT PLATTER W MINT SYRUP (GF, DF, VG)

AFTERNOON TEA

SAVORY

MINI RARE ROAST BEEF & HORSERADISH ROLLS SOFT MILK BUNS

GOAT'S CHEESE, CARAMELISED ONION & THYME TART (V)

MUSHROOM & TRUFFLE ARANCINI (V, GF)

SWEET

LEMON MERINGUE TARTLET

ESPRESSO CHOCOLATE TRUFFLES W COCOA DUST (GF)

COCONUT, DATE & CACAO ENERGY BITES (GF, DF, VG)

CAN BE SERVED WITH TEA AND COFFEE AND/OR COLD DRINKS

LUNCH

PROTEIN

LEMON & HERB POACHED CHICKEN BREAST
SALSA VERDE DRESSING (GF)

MANUKA HONEY GLAZED SALMON
PICKLED CUCUMBER, FENNEL SALAD (GF, DF)

CHAR-GRILLED CAULIFLOWER STEAK
ROMESCO, TOASTED ALMONDS

SALADS

QUINOA, ROASTED ROOT VEGE & BABY SPINACH
FETA, POMEGRANATE, LEMON VINAIGRETTE (GF, V)

NEW POTATO, CAPER, RED ONION & WHOLEGRAIN
MUSTARD SALAD
HERBS, OLIVE OIL (GF, DF, VG)

COS LETTUCE, SHAVED PARMESAN, SOFT BOILED
EGG & SOURDOUGH CROUTONS
LIGHT CAESAR DRESSING (V)

BAKERY

SOURDOUGH & OLIVE OIL
WHIPPED BUTTER (V) (GF BREAD AVAILABLE)

BAR SERVICES AVAILABLE UPON REQUEST

SEAFOOD

SMOKED SALMON BLINI, DILL CRÈME FRAÎCHE (GF)
SNAPPER CEVICHE, COCONUT, LIME & CORIANDER (GF, DF)
BLUFF OYSTER, POMEGRANATE AND GIN DRESSING (GF, DF)
SMOKED KAHAWAI PÂTÉ, TOASTED CROSTINI
TUNA TARTARE, SESAME & SOY (GF, DF)
SEARED SCALLOP, CAULIFLOWER PURÉE (GF)

MEAT

LAMB KOFTA, MINTED COCONUT YOGHURT (GF,DF)
BEEF FILLET CROSTINI, HORSERADISH CREAM
PORK BELLY, CHILLI CARAMEL (GF, DF)
BEEF CHEEK ARANCINI
BEEF BRIOCHE SLIDER, SLAW, AIOLI
CHICKEN SATAY SKEWER, PEANUT SAUCE (GF, DF)
CRISPY FRIED CHICKEN, SIRACHA MAYO

VEGETARIAN

GOATS CHEESE, CARAMELISED ONION & THYME FILO (V)
WILD MUSHROOM ARANCINI, TRUFFLE AIOLI (GF, V)
ZUCCHINI FRITTER, LEMON CRÈME FRAÎCHE (GF, V)
POLENTA CHIP, PARMESAN & HERBS, AIOLI (GF, V)
MUSHROOM DUMPLING, STICKY SOY (DF, VG)
GRILLED FLATBREAD, BABA GANOUSH (DF, VG)
FALAFEL SLIDER, TAHINI SAUCE (GF, DF, VG)

Intimate

DINNER

TO BEGIN

PLACED ON THE TABLE

WARM SOURDOUGH, OLIVE OIL & WHIPPED CULTURED
BUTTER (V) *GF BREAD AVAILABLE*

MARINATED OLIVES WITH CITRUS & HERBS (GF, DF, VG)

WHIPPED RICOTTA, LEMON ZEST & HONEY, SERVED WITH
GRILLED FLATBREAD (V) *GF BREAD AVAILABLE*

MAIN PLATTERS

HERB-CRUSTED BEEF SIRLOIN WITH RED WINE JUS (GF)

SLOW-ROASTED LAMB SHOULDER, ROSEMARY, GARLIC &
LEMON (GF, DF)

FREE-RANGE CHICKEN ROULADE WITH THYME, CONFIT
GARLIC & PAN JUS (GF)

BAKED SALMON SIDE WITH MUSTARD, HERBS & LEMON (GF)

MISO-GLAZED ROASTED CAULIFLOWER WITH ALMOND
CRUMB & FRESH HERBS (GF, VG)

BAR SERVICES AVAILABLE UPON REQUEST

DINNER

VEGETABLES & SIDES

SERVED FAMILY STYLE

DUCK-FAT ROASTED AGRIA POTATOES WITH ROSEMARY (GF)
VG OPTION AVAILABLE

CHARRED BROCCOLINI WITH ALMONDS & LEMON (GF, DF, VG)

ROASTED CARROTS WITH HARISSA & YOGHURT (GF, V)
VG OPTION AVAILABLE

WARM LENTIL, HERB & BABY SPINACH SALAD WITH SHERRY
VINAIGRETTE (GF, DF, VG)

HEIRLOOM TOMATO & BURRATA SALAD WITH BASIL
VINAIGRETTE (GF, DF, VG)

SAUCES & FINISHING

ROASTED GARLIC AIOLI (GF, DF)

MUSTARD CRÈME FRAÎCHE (GF, V)

CHIMICHURRI (GF, DF, VG)

DESSERTS

CLASSIC TIRAMISU WITH ESPRESSO & MASCARPONE (V)

COCONUT PANNA COTTA WITH MANGO (GF, DF, VG)

SEASONAL FRUIT PLATTER WITH MINT SYRUP (GF, DF, VG)

OR

CHEFS CHOICE PETIT FOURS SELECTION

BAR SERVICES AVAILABLE UPON REQUEST