

THE BACKBENCHER

PLATTER OPTIONS

ALL DESIGNED TO SERVE 6-8 PEOPLE

SNACK
\$75

Grilled breads, spreads & dips
Chicken liver, mushroom & cracked pepper pate with chutney
Panko crumbed chicken nibbles
Corn chips, tomato salsa & sour cream

KIWIANA
\$80

Mini cheese burgers, mustard & Phoenix chutney
Crumbed local fish fingers, homemade tartare
Local sausage bites, relish, aioli
Hand cut skin chips, sour cream
Homemade sausage rolls, tomato sauce

TASTING
\$85

Homemade pate, Phoenix chutney
Grilled breads, spreads & dips
Duck croquettes
Lamb kofta kebabs, pesto
Arancinni
House cured salmon
Mixed olives
Manuka smoked brie

VEGETARIAN
\$85

Grilled breads, avocado dip, pea, mint & coriander dip, olive oil, dukkah
Kumara shavings
Garlic field mushroom & pea puree toasts
Arancinni
Hand cut skin chips, aioli
Mixed fresh bruschetta's
Crumbed haloumi, Kaitaia fire dip
Manuka smoked brie, runny honey, fresh pear

MEDITERRANEAN
\$90

Grilled breads, Dukkah, dips, pate, house pate, chutney
House cured salmon, mixed olives
Chorizo sausage bites
Mixed fresh bruschetta's (vegetarian on request)
Lamb kofta kebabs, whipped feta
Grilled haloumi, pesto dip
Arancinni
Deep fried calamari

VEGAN
\$95

Grilled breads, Dukkah, local olive oil
Radicchio cups w 3-bean-bulgar salad
Lettuce cups w honeyed yams, broccolini, sesame, watercress & almonds
Kumara shavings
Garlic field mushroom & pea puree toasts
Vegetable crudities, smashed avocado dip, pea, mint & coriander dip
Fresh piccalilli vegetables
Mixed fresh bruschettas
Potato skins, romesco, baby rocket

FOR FURTHER INQUIRIES EMAIL
FUNCTIONS@BACKBENCHER.CO.NZ



THE BACKBENCHER GASTROPUB