

THE BACKBENCHER

SET MENU OPTIONS

20 people minimum -
please discuss larger groups with functions coordinator

PRICING PER PERSON:

Two course (main & dessert) - \$40

Two course (entrée & main) - \$45

Three course (entrée, main & dessert) - \$55

Banquet (starter, entrée, main, dessert & supper) - \$65

ENTRÉE

Please choose three options

Pate	House chicken liver, mushroom & cracked pepper pate, bread-n-butter pickle, plum & rhubarb relish, toasted breads
Salmon Salad	Beetroot cured salmon, quinoa, rocket, sprout & radish salad, avocado whip, dukkah
Duck Croquettes	Panko crumbed 'pulled meat' croquettes, Asian slaw, sprouts, pistachios, Romesco & aioli
Arancini	Crumbed tomato, paprika & smoked brie risotto balls, pesto, aioli, fresh leaves
Portobello Mushrooms	Squash-ginger puree, Portobello mushroom caps, sprouts, baby tomatoes, sorrel pesto & pecorino
Casablanca Salad	Char grilled cauliflower, pickled red cabbage, dill, Bulgar wheat, baby tomatoes, capers, spinach, eggplant- pomegranate puree, toasted seeds WITH crumbed haloumi or lamb kofta kebabs

MAIN

Please choose three options

Lamb Rump	Pan roasted lamb rump, honey-herb glaze, char grilled cauliflower, chickpeas, rocket, preserved lemon, feta whip, toasted pinenuts, drunken raisins
Risotto	Herb crusted pan roasted chicken breast on a risotto of wild & red rice, squash-ginger puree, rocket, grapefruit, hazelnut salad - vegetarian option available
Scotch Fillet	Char grilled medium rare scotch fillet, duck fat roast potatoes, Arriabiata, summer greens & hollandaise
Fresh Fish	Pan seared market fish, roasted butternut, eggplant-pomegranate puree, baby tomato-sprout salad, sorrel pesto & pistachio crumb
Duck Breast	Crispy skin pan roasted medium-rare breast, feta whip, potato roesti, quinoa, sprout, radish, mango & pickled red cabbage salad

Please select either house salad OR seasonal vegetables
& duck fat roast potatoes for the table



Please choose two options

Brulee	Espresso & salted caramel Brulee, tuilles, maple-hokey gelato, soft cream
Tart	Chocolate tart, boysenberry compote, soft cream, espresso gelato
Cheesecake	Rum & Raisin cheesecake, spiced shortbread, vanilla bean gelato
Eton Mess	Seasonal Fruits, meringue, lemon curd, soft cream, bitter hop sorbet

BANQUET SET MENU

Please choose from the above entrée,
main & dessert options

Price also includes:



Warm house breads with dips & spreads



Tea & Coffee

&

A selection of homemade truffles & fudges

FOR FURTHER INQUIRIES EMAIL
FUNCTIONS@BACKBENCHER.CO.NZ



THE BACKBENCHER GASTROPUB