

# 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 two options

<b>Pate</b>	House chicken liver, mushroom & cracked pepper pate, bread-n-butter pickle, house chutney, toasted rye, Sementi & Turkish breads
<b>Salmon Salad</b>	Beetroot cured salmon, mung beans, rocket, sprouts, baby potato, preserved lemon, parsley, olive oil salad, roast pumpkin hummus & dukkah
<b>Duck Croquettes</b>	Panko crumbed 'pulled meat' croquettes, Asian slaw, sprouts, pistachio, Romesco & aioli
<b>Arancini</b>	Crumbed pea, chard & smoked brie risotto balls, pesto, aioli, leaves
<b>Mushroom Rosti</b>	Feta whip, potato-kumara rosti, portebello mushroom caps, roast tomato, caraway parsnip & carrots, sorrel pesto, sprouts, pecorino
<b>Seasonal Bake</b>	Leek & baby potato creamy Ragu, brussels, honeyed yams, rolled oat, Swiss cheese & herb crust

### MAIN

Please choose three options

<b>Lamb Rump</b>	Pan roasted lamb rump, honey-herb glaze, char grilled cauliflower, mung beans, rocket, roast yams, eggplant-pomegranate puree, toasted pine nuts & drunken raisins
<b>Risotto</b>	Quinoa-herb crusted medium rare fresh salmon on a risotto of wild & red rice, pearl barley & leek, turmeric, ginger, honeyed yams, Brussels and a pistachio crumb - vegetarian option available
<b>Scotch Fillet</b>	Char grilled medium rare scotch fillet, 1812 mustard mash, creamed horseradish chard, grilled tomato, hollandaise, peppercorn jus
<b>Fresh Fish</b>	Pan seared fresh market fish, warm pea puree, steamed baby potatoes, spinach, grilled grapes, sprouts, shaved fennel & dukkah
<b>Wild Hare Pappardelle</b>	Pasta of Cacciatore style slow cooked wild hare, chorizo, black olives, chard, mascarpone, sorrel pesto

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

DESSERT

Please choose two options

**Brulee** | The Immigrant's son Espresso, baileys & white chocolate brulee, tuilles, vanilla bean gelato, soft cream

**Citrus Loaf** | Warm orange, polenta & chia loaf, lemon curd icing, mascarpone, passionfruit-honey syrup

**Apple-rhubarb crumble** | Hot seasonal crumble, rolled oats, chocolate & coconut crust, maple-hokey gelato, soft cream

BANQUET  
SET MENU

Please choose from the above entrée,  
main & dessert options

Price also includes:

STARTER

Warm house breads with dips & spreads

SUPPER

Tea & Coffee

&

A selection of homemade truffles & fudges **OR**  
Cheese options

FOR FURTHER INQUIRIES EMAIL  
FUNCTIONS@BACKBENCHER.CO.NZ



THE BACKBENCHER GASTROPUB