



# ORTON'S

TAILORED EVENTS & CUISINE

*Sam Orton*

## MENU

◆ 2023 – 2024 ◆

At Orton's we are driven by our taste buds

We focus on Hawke's Bay local produce that is in season

We source ethically produced products where ever possible, free range chicken and eggs and friendly farmed pork products

We purchase the very best cuts of meat from the very best suppliers

We strive to create interesting dishes with the flavour being of upmost importance

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# Canapés

## COLD

Sumac rubbed brie, chickpea wafer, pear confit (GF/V)

Compressed ham hock, walnut and raisin croute, cornichon, tarragon mayo (DF)

Za'atar baked feta, beetroot and pomegranate gel, pumpkin and sesame cracker (GF)

Rosemary and parmesan shortbread, caponata, crispy pancetta

Free range chicken sandwiches, pear chutney, wholegrain bread

Beef tataki, cucumber, roasted sesame togarashi (GF/DF)

Sushi rice ball, nori mayo, beetroot (GF/DF/V)

Hoisin duck wonton cup, sesame, spring onion and ginger (DF)

Gin cured salmon, cucumber, citrus cream (GF/DF)

White fish crudo, almond cream, lemon, hemp wafer (GF/DF)

## HOT

Quark filo cigars, thyme, honey, spiced tomato ketchup (V)

Flammkuchen - onion, smoky bacon, crème fraiche

Beef cheek and walnut samosa, tamarind dip

Crispy lamb croquettes, lemon and caper mayo (GF)

Pork belly pinchos, sherry vinegar and quince glaze (GF/DF)

Potato gnocci, roasted red pepper, cauliflower salsa (V)

Panko crumbed chicken katsu, tonkatsu dressing (DF)

Pork belly charcoal bun, apple and chilli

Sweetcorn, caramelized onion and nigella tartlet, barbeque sauce

Vietnamese vermicelli fishcake, nuoc cham dip (GF/DF)





## Entree

### PLATED ENTREE

#### **Mushroom and Walnut Agnolotti**

Cauliflower cream, parsley oil, parmesan, pinenuts (V)

#### **Roasted Ovation Lamb Rump**

Baba ganoush, mung bean salad, puffed quinoa, preserved lemon dressing (GF/DF)

#### **Venison Carpaccio**

Watercress and radish, black garlic, hazelnut caper and parsley salad (GF/DF)

#### **Gin Cured Salmon**

Compressed cucumber, golden raisins, horseradish crème fraiche (GF)

#### **Rice Crusted Market Fish**

Sesame roasted eggplant, edamame, red miso dressing (GF/DF)

#### **Honey and Thyme Baked Feta**

Roasted pears, whitloof, potato bread wafer, apple sherry dressing (GF)

#### **Braised Beef Shortrib**

Kimchi and bean salad, black pepper caramel, spiced jus (GF/DF)

#### **Warm Duck Confit Salad**

Chia roasted carrot, charred spring onion salsa, white balsamic (GF/DF)



## Main

### PLATED MAIN

#### **Roasted Beef Eye Fillet**

Cauliflower skordalia, caramelised onion, roasted garlic and chilli oil, syrah jus (GF/DF)

#### **Braised Lamb Shoulder Rack**

Spiced chickpea, achar salad, lamb braising juices (GF/DF)

#### **Premium Market Fish**

Grilled eggplant and pepper agrodolce, wilted spinach, pinenuts (GF/DF)

#### **Braised Beef Cheeks**

Semolina gnocci, kumara fondant, roasted cherry tomato compote

#### **Chermoula Roasted Free Range Chicken Breast**

Spiced pumpkin puree, fennel, radish and cranberry salad (GF/DF)

#### **Spiced Freedom Farms Pork Belly**

Mushroom and sticky rice cake, sesame wilted greens, pork jus (GF/DF)

#### **Pan Fried Market Fish**

Almond cream, sicilian vegetable and caper salsa (GF/DF)

### ACCOMPANIED BY

#### **Starch (Select one)**

Roasted agria potatoes, rosemary, garlic, extra virgin olive oil (GF/DF)

Thyme infused dauphinoise potatoes (GF)

Roasted orange kumara, miso, sesame (GF/DF)

Steamed gourmet potatoes, mustard and confit shallot dressing (GF/DF)

#### **Vegetables (Select one)**

Roasted seasonal vegetables, soy toasted seeds (GF/DF)

Sautéed courgettes, roasted cherry tomatoes, basil dressing (Dec-Apr) (GF/DF)

Steamed green beans, toasted garlic, lemon and parmesan (Dec-Mar) (GF)

Green leaf salad, cherry tomatoes, cucumber, sherry vinaigrette (GF/DF)

Greek salad, Hohepa feta, kalamata olives, lemon and olive oil (GF)

Roasted asparagus, pistachio dukkah, balsamic (Oct-Dec) (GF/DF)

Moroccan style warm cauliflower salad, Ras el hanout, chickpeas, raisins, preserved lemon dressing (GF/DF)





## Dessert

### PLATED DESSERT

#### **Vanilla Crème Brulee**

Cranberry and almond biscotti, Scott's strawberries

#### **Amaretto Parfait**

Cherry compote, almond wafer, chocolate soil

#### **Elderflower Tart**

Honey roasted fruits, chia praline, vanilla cream

#### **Chocolate Dome**

Mirror glaze, chocolate genoise, blackberry compote (GF)

#### **Valrhona Dark Chocolate Mousse**

Saffron poached pears, raspberry crumb, meringue shard (GF)

### PETIT FOURS

#### **Select 3 to be served with Scott's strawberries**

Chocolate and cointreau truffle (GF)

Fig, coconut and almond bliss ball (GF/DF)

Matcha and adzuki financier (GF)

Traditional lemon madeleine

Salted blondie fudge

Apple tartlet, cinnamon crumb

Orange and chocolate éclair

Dark chocolate mousse cups, hazelnut praline (GF)







## Shared Menu

### SHARED ENTREE

#### **Mushroom and Walnut Agnolotti**

Cauliflower cream, parsley oil, parmesan, pinenuts (V)

#### **Roasted Ovation Lamb Rump**

Baba ganoush, mung bean salad, puffed quinoa, preserved lemon dressing (GF/DF)

#### **Gin Cured Salmon**

Compressed cucumber, golden raisins, horseradish crème fraiche (GF)

#### **Rice Crusted Market Fish**

Sesame roasted eggplant, edamame, red miso dressing (GF/DF)

#### **Braised Beef Shortrib**

Kimchi and bean salad, black pepper caramel, spiced jus (GF/DF)

### SHARED MAINS

*Select two*

#### **Roasted Beef Eye Fillet**

Cauliflower skordalia, caramelised onion, roasted garlic and chilli oil, syrah jus (GF/DF)

#### **Premium Market Fish**

Grilled eggplant and pepper agrodolce, wilted spinach, pinenuts (GF/DF)

#### **Chermoula Roasted Free Range Chicken Breast**

Spiced pumpkin puree, fennel, radish and cranberry salad (GF/DF)

#### **Spiced Freedom Farms Pork Belly**

Mushroom and sticky rice cake, sesame wilted greens, pork jus (GF/DF)

### ACCOMPANIED BY

*Please see plated main sides for options. You are to select one starch and two vegetables.*





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