



**Out-standing Out-catering provided by
the leading restaurant group in Northland.**

**Looking to host an event, wedding or birthday at your own venue, then we
are positioned perfectly to tailor-make your event.**

Menu 1

Walk 'n' Fork

**A Combination of Signature Dishes from No8 and The Dune reworked to offer
a Substantial Cocktail Party Food Menu**

Northland Oysters | Green Nam Jim

Vietnamese Rolls | Vermicelli, Mint, Coriander, Nuoc Cham

Black & Blue Tuna | Miso Mayonnaise, Wakamae

Pulled Pork Salad | Korean Chilli, Asian Herb Slaw

Chicken Satay | Peanut, Sambal, Lime Sauce

Seared Beef | Mushrooms, Edamame, Egg Noodles, Bonito Soy

Prawn Taco | Black Bean Salsa, Guacamole, Puffed Rice

Banh Mi Sandwich | Roast Pork, Pate, Salad, Sriracha Mayonnaise

Slow Roasted Lamb Shoulder | Fattoush, Sumac Dukkah

Hot Smoked Salmon | Quinoa, Carrot, Beetroot, Toasted Seeds, Pomegranate

Chicken Wings | Katsu Sauce

* Dishes will be served in disposable noodle boxes, Chinese spoons and bamboo boats with cutlery where and as required

* Dishes will range in size from finger food to substantial small bowl style; this is a substantial standing finger food style menu that will be presented over a 2-3 hour period

* Menu price is inclusive of Travel within a 50km radius of The Dune, Mangawhai, any kitchen equipment required for onsite usage, eco-disposables and Kitchen Staff costs. Front of House service staff are an additional cost at \$25.00 per person per hour.

\$ 80 pp

Menu 2

Relaxed Sit Down Dinner

**A Combination of Signature Dishes from No 8 and The Dune
designed to share the able**

To Start

Charcuterie Platters | Prosciutto, Salami, Pulled Pork, Brie, Pickles Toasted Bread

As an alternative to a shared platter entree, an individual plated Entree can be offered for an additional \$10.00 per person - The following dishes would be available as an individual plated choice

Black & Blue Tuna | The Dune House Smoked Salmon | Northland Oysters | Chipotle Spiced Prawns

Main | Served Banquet Style

Smoked Beef Brisket | Slow Cooked, Gravy [gf] [df]

Butter Roasted Chicken | Brined with Garlic, Lemon Thyme [gf]

Barbeque Pork Scotch | Apricot and Cardamom Chutney [gf] [df]

Duck Fat Potatoes | Smoked Paprika Salt [gf]

America Du Sol | Black Beans, Grilled Corn, Cherry Tomatoes, Red Onion, Garlic, Lime, Chilli [v] [gf]

Green Beans | Kimchi, Miso Mayonnaise, Puffed Black Rice [gf] [df]

Quinoa Salad | Carrot, Beetroot, Sultanas, Toasted Seeds, Pomegranate, Orange [v] [gf] [df]

No 8 Slaw | Kale, Wombok, Vietnamese Mint, Coriander, Spicy Peanut Dressing [df] [gf]

CONDIMENTS | Chimichurri, Mushroom Pickle, BBQ Sauce, Remoulade

* Serving Platters, Crockery & Cutlery where and as required is included.

* Menu price is inclusive of Travel within a 50km radius of The Dune, Mangawhai, any kitchen equipment required for onsite usage and Kitchen Staff costs. Front of House service staff are an additional cost at \$25.00 per person per hour.

\$55 pp

Menu 3

Structured Sit Down Dinner

A Selection of Signature Dishes from The Quay, The Cove, The Dune & No 8

To Start | Canapés

from The Quay & No 8

Black & Blue Tuna | Miso Mayonnaise, Braised Kelp, Furikake

Beef Sirloin Tataki | Smoked Soy, Wasabi, Avocado

Glazed Salmon Roll | Vietnamese Mint, Slaw, Sweet Chilli

Butter Chicken Slider | Tandoori Spiced, Lettuce, Cucumber, Yoghurt

Entree

Plated, from The Quay

Seared Venison Loin | Beetroot & Vanilla Puree, Goats Curd, Onion Ash, Pumpnickel Crumb

MAIN

Shared, from the Dune

Slow Roasted Lamb Shoulder | Apricot & Cardamom Chutney, Dukkah, Gravy

Crispy Pork Belly | Cuban Black Beans, Charred Corn & Tomato Salsa, Chimichurri

Duck Fat Potatoes | Smoked Paprika Salt

No 8 Slaw | Kale, Wombok, Coriander, Mint, Spicy Peanut Dressing

Green Beans | Romesco, Roasted Peppers, Toasted Macadamia, Feta

DESSERT

Plated, from The Cove

White Chocolate Pannacotta | Raspberry Gel, Mango Sorbet, Freeze Dried Raspberry Soil

* Serving Platters, Crockery & Cutlery where and as required is included.

* Menu price is inclusive of Travel within a 50km radius of The Dune, Mangawhai, any kitchen equipment required for onsite usage and Kitchen Staff costs. Front of House service staff are an additional cost at \$25.00 per person per hour.

\$100 pp

Menu 4

Formal Sit Down Dinner

A Selection of Signature Dishes from The Quay, The Cove, The Dune & No 8

To Start | Canapés | Tray Service from The Quay, The Dune & No 8

Black & Blue Tuna | Miso Mayonnaise, Braised Kelp, Furikake

Seared Northland Scallop | Gazpacho Salsa, Pea Puree

Peking Duck Pancake | Hoisin Sauce, Cucumber, Spring Onion

Dune Smoked Salmon | Herb Blini, Soy Butter Foam, Coral Tuille

Beef Tataki | Avocado Puree, Wasabi Pea Crumble, Micro Coriander

Persian Feta | Tomato Cumin Tart, Pickled Onion, Fresh Basil

Entree | Individually Plated from The Quay & No 8

Seared Venison Loin | Beetroot & Vanilla Puree, Goats Curd, Onion Ash, Pumppernickel Crumb

OR

Beetroot Cured Salmon | Smoked Yoghurt, Shaved Fennel, Toasted Seeds, Sourdough Wafer

OR

Twice Cooked Crispy Duck | Green Papaya, Asian Herbs, Fresh Coconut, Shallots, Lime Dressing

Main | Banquet Style from The Dune & No 8

Slow Roasted Lamb Shoulder | Apricot & Cardamom Chutney, Dukkah, Gravy

Barbeque Pork Scotch | Cuban Black Beans, Charred Corn, Cherry Tomatoes, Chimichurri

Duck Fat Potatoes | Smoked Paprika Salt

No 8 Slaw | Kale, Wombok, Coriander, Mint, Spicy Peanut Dressing

Green Beans | Romesco, Feta, Roasted Peppers, Toasted Almonds

Classic Tomato Salad | Cucumber, Red Onion, Parsley, Watercress, Sherry Vinegar

Dessert | Individually Plated from The Quay, The Cove & The Dune

White Chocolate Pannacotta | Raspberry Gel, Mango Sorbet, Freeze Dried Raspberry Soil

OR

Lemon Yoghurt Mousse | Rhubarb Compote, Curd, Lemon Sorbet, Sable Biscuit Crumble

OR

Roasted Peaches | Lemongrass Syrup, Italian Meringue, Vanilla Bean Ice Cream

Please note: Some Menu Items may change due to seasonality, and maybe substituted with an alternative.

\$XX.XX