

THE KITCHEN GARDEN

SAMPLE MENUS

A TASTE OF WHAT'S TO COME...

THESE MENUS ARE AN EXAMPLE OF OUR
FLAVOURS TO GET YOUR TASTEBUDS TINGLING.

NOTE: ALL PRIVATE CHEF BOOKINGS COME
WITH A BESPOKE MENU.

FOR OTHER DINING OPTIONS YOU GET THE
CHOICE OF MAINS, SIDES & DESSERTS, WITH
ADDITIONAL OPTIONS AVAILABLE.

ENQUIRE TO FIND OUT MORE!

contact@thekitchengardennz.com

THIS IS A SEASONAL SAMPLE MENU - GET IN TOUCH TO FIND OUT MORE.



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MAINS

HONEY MUSTARD BAKED HAM

Locally produced ham on the bone basted to a beautiful sticky crust, served alongside housemade pickles & mustard

HERB CRUSTED SALMON

Dill & parsley crusted fillet of salmon baked to perfection and served with green goddess sauce

SAGE STUFFED PORCHETTA


Crispy skin pork shoulder stuffed with sourdough & sage and served with roast apple sauce

CHICKEN SCALLOPINI

Tender chicken breast layered with rich tomato & basil sauce topped with fresh mozzarella

PINOT BEEF SHORTRIBS

Braised beef shortribs cooked in our favourite local pinot noir & topped with gremolata



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SIDES

NEW POTATOES

Freshly dug new potatoes served with herb butter

STEAMED VEGETABLES

Steamed seasonal vegetables served with buttermilk dressing & toasted almonds

GARDEN SALAD


The Kitchen Garden's fresh garden salad served with hazelnut dressing

BAKED KUMARA

Harissa baked kumara served with a dukkah yoghurt sauce

SALT BAKED BEETS

Salt baked beets & rocket salad served with a raspberry dressing



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SUMMER BANQUET MAINS

PORK RIBS

Pull apart tender ribs glazed with tart tamarind and sweet maple syrup
served with chimichurri **GF/DF**

PROSCUITTO WRAPPED BEEF FILLET

Beef fillet cooked to medium rare and served with herb
horseradish creme **GF**

LAMB KLEFTIKO

Rustic slow cooked Greek style lamb shoulder
Finished with pomegranate glaze **GF/DF**

BAKED ORGANIC CHICKEN


Butterflied free range chicken baked with verjuice, grapes
& tarragon butter **GF**

SUMMER VEGETABLE RICOTTA ROLLATINI

Courgette & eggplant rolled with housemade
ricotta, fresh basil & baked in a light tomato sauce
GF/VE

SPICED SALMON FILLET

Chermoulah spiced salmon on roast babaganoush &
watercress



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SUMMER BANQUET SIDES

SUMMER TOMATO SALAD

Fresh tomato & roast peppers topped with Spanish inspired smoked paprika dressing & mozzarella **GF/VE**

ROASTED BUTTERNUT

Indulgent baked butternut pumpkin with rosemary & stracciatella cheese **GF/VE**

EGGPLANT PUTTANESCA

Rich eggplant & summer vegetables over creamy soft polenta, finished with crispy basil leaves **GF/VE**

SMASHED POTATOES

The perfect crispy potato with confit garlic creme fraiche & herb oil **GF/VE**

SALT BAKED BEET & LENTIL SALAD

Warm lentil & salted baked baby beets served with caramelised onions & salsa verde dressing
GF/DF/V

COURGETTE & RICOTTA GRATIN

Layers of courgette, mozzarella, ricotta & spinach topped with toasted sourdough crumbs **VE**

GARDEN GREENS & BUTTERMILK DRESSING

Selection of beans, asparagus, garden peas & broccolini dressed with buttermilk dressing & toasted almonds **GF/VE**

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Summer Banquet DESSERTS

STRAWBERRY SHORTBREAD

Buttery shortbread layered with fresh strawberries & chantilly cream

CITRON TART

A perfectly sharp citrus filling encased in sweet short crust pastry

RASPBERRY & WHITE CHOCOLATE BAKED CHEESECAKE

A crowd pleasing favourite from The Kitchen Garden. Featuring raspberries from our own garden with creamy white chocolate cheesecake filling

BLUEBERRY PAVLOVA

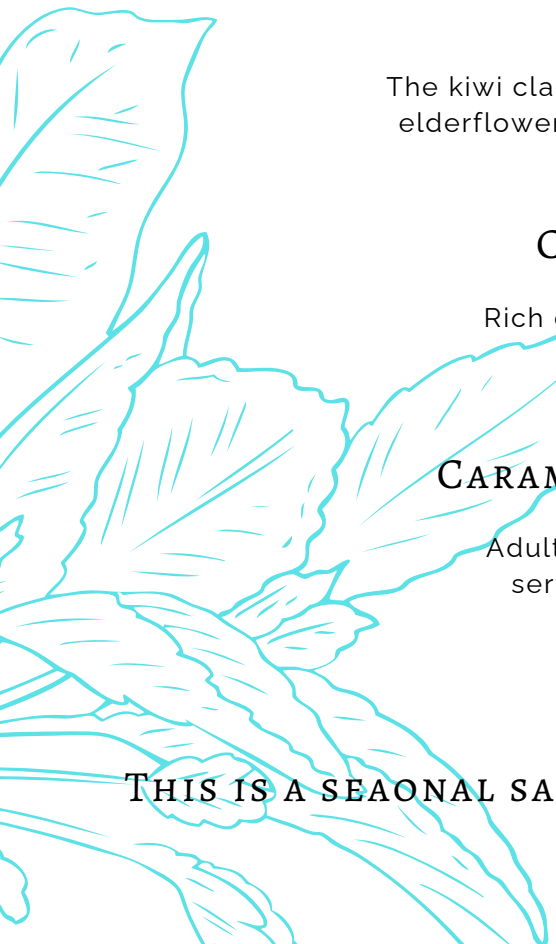
The kiwi classic with a twist. Crispy pavlova cases filled with elderflower & lemon curd, topped with blueberry compote

CHOCOLATE ALMOND TORTE

Rich dark chocolate torte with vanilla poached cherries & chocolate ganache

CARAMEL WHISKY & ORANGE MOUSSE

Adults only dessert. A decadent creamy mousse served with orange & dark chocolate biscotti



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