



SWEETPEA
CATERING

SPRING/ SUMMER SET MENU

11:30-1:00

1:30-3:00

\$60 per person

TO START

bread & oil

ENTREE

House cured poached salmon,
coconut lime broth, chilli oil,
mango pearls & caviar

Manuka honey glazed duck,
carrot three ways, crispy parsnip,
dried lavender and housemade jus

MAIN COURSE

Herb marinated lamb rump,
potato fondant, mint smashed
peas, and nasturtium salsa verde

Baked blue eye cod, potato
crab cake, saffron broth, sautéed
spinach and dried sea plant

Pumpkin ravioli, whipped
goats chevre, crispy sage, pumpkin
veloutte and burnt balsamic butter

THANK YOU
FOR YOUR
CONTINUED
SUPPORT
DURING THESE
TIMES.

A 10% SURCHARGE APPLIES
ON PUBLIC HOLIDAYS