

CANAPÉS MENU



venuesotautahi.co.nz

**VENUES
ŌTAUTAHI**

@venuesotautahi

Venues Ōtautahi Food Ethos

Ōtautahi, initially a food gathering place on the banks of the Ōtākaro where the Ngāi Tahu and Ngāi Tūāhuriri food story was woven into Ōtautahi's fabric. Ngāi Tahu was familiar not only with the coastline surrounding Ōtautahi but also with the inland plains, mountains, and lakes. This relationship with the natural world, gathering food, and working with food is essential to how we cook and prepare our food today.

Kaitiakitanga means the land is a resource to be respected. Growers, producers, farmers, and chefs must care for the land and the environment using thoughtful and sustainable methods and being sure to always act with future generations in mind.

Our produce comes from Canterbury and represents the biodiversity of the region. Our geological position provides excellent soil, water, and the suitable climate creates ideal growing and farming conditions. We are so close to the source of some of the world's best produce and producers.

This food represents responsibility, sustainability, geography, and culture. If we know where our food comes from, it helps us understand why it feels good to eat it.

Our New Zealand producers, growers, farmers, and their products contribute significantly to the evolution of our food culture. We are committed to purchasing from within the region. Buying from the community that supports the venues allows our guests to share and experience the region's food and beverage and help to support local suppliers, farmers, and producers.

These dishes show respect to the incredible ingredients of Canterbury and its food community of special people who farm, harvest, produce and serve.

Authentic dishes are made with care and respect for the region and its diverse history.



Cocktail Events

From Kaikoura crayfish rolls and Scapegrace gin cocktails through to High Country lamb sausage rolls with North Canterbury Pinot, we know what works. Our custom canapés, bowls and beverages are all shaped by the region. These menus are crafted to best showcase our venues, producers, and their food.

One-hour canapé package – \$24.00 per person
Please select four canapés

Two-hour canapé package – \$46.00 per person
Please select six canapés
Please select one bowl dish

Five-hour canapé package – \$85.00 per person
Please select six canapés
Please select two bowls
Please select one petit four
Please select one produce platter

Canapés

From the Coast

Soy cured, oak smoked Akaroa salmon tartare with charcoal cracker and green chili bavarois *gf*

Akaroa salmon blini with smoked crème fraîche, G&T cucumber, and salmon pearls

Smoked green-lipped mussel croquette with lemon, spring onion, garlic, and charcoal panko

Bank's Peninsula Kai Moana fish pie with wild parsley, lemon, and rough-cut tartare

Blue cod and scampi sesame toast with dried NZ chilli aioli

Kaikoura crayfish roll with fennel mayo, lemon, and coastal greens (+\$5)

From the Plains

Fried free-range chicken with pickled cauliflower, fennel salt and truffle aioli *gf*

Ginger poached chicken tart with pickled radish, smoked chili mayonnaise, fragrant herbs *gf df*

Duck parfait cornetto, Braeburn gel and toasted hazelnut

Duck confit, red onion, and chestnut pie with wild cherry relish

Chicken and quail sausage rolls with confit onion relish

BBQ duck toastie with ginger, black vinegar, chilli, and chestnuts



From the High Country

Cold smoked North Canterbury beef fillet tartare with fragrant herbs and sesame miso crème *gf df*

Luxe burgers with Angus beef, smoked cheese, truffle, and pretzel bun

High country lamb and smoked garlic sausage roll with mint salsa verde

Smoked beef rib, fresh lemongrass, kaffir lime and rendang wonton with pickled cucumber and XO mayo *df*

Jason Woos pork and kimchi dumplings with golden soy and sesame *df*

Pulled lamb with green chilli, lemon, fresh herbs, filo and smoked yoghurt

From the Gardens

Zucchini, goats' cheese, hemp seed, organic barley arancini with wild rocket aioli *v*

Portobello and walnut sausage rolls with caramelised onion ketchup *v*

Macaroni, truffle, Karakas cheese and ashed leek croquette with aioli *v*

Vegan hot dog. ananda chorizo, pickled red cabbage, pretzel, vegan cream cheese and smoked tomato ketchup *v df vg*

Cauliflower, parmesan, and rocket arancini with salsa verde crème *v*

Bowls

From the Coast

Off the Coast calamari, green chilli, lime, puha, kaffir, lemongrass, and green chilli nahm jihm *df*

Soda-battered Southern blue whiting with Rangitata fries, wakame salt, rough-cut tartare and wild watercress *df*

Oak smoked Akaroa salmon, puha, green chilli nahm jihm, charcoal, kaffir lime, and pearls *df*

From the Plains

Wood roast chicken thigh with farro, cucumber, mint, fresh peanut tahini and preserved lemon labneh

Smoked duck ragout with potato gnocchi, parmesan, chilli, and flat-leaf parsley

Smoked pork belly with chilli caramel, green chilli jam and shaved iceberg *gf df*

From the High Country

Slow-cooked beef cheek with Paris mash, mustard pickled cucumbers, fried organic barley and wild radish

Lamb rump, hummus, freekeh, fattoush herbs, pomegranate, and preserved lemon yogurt

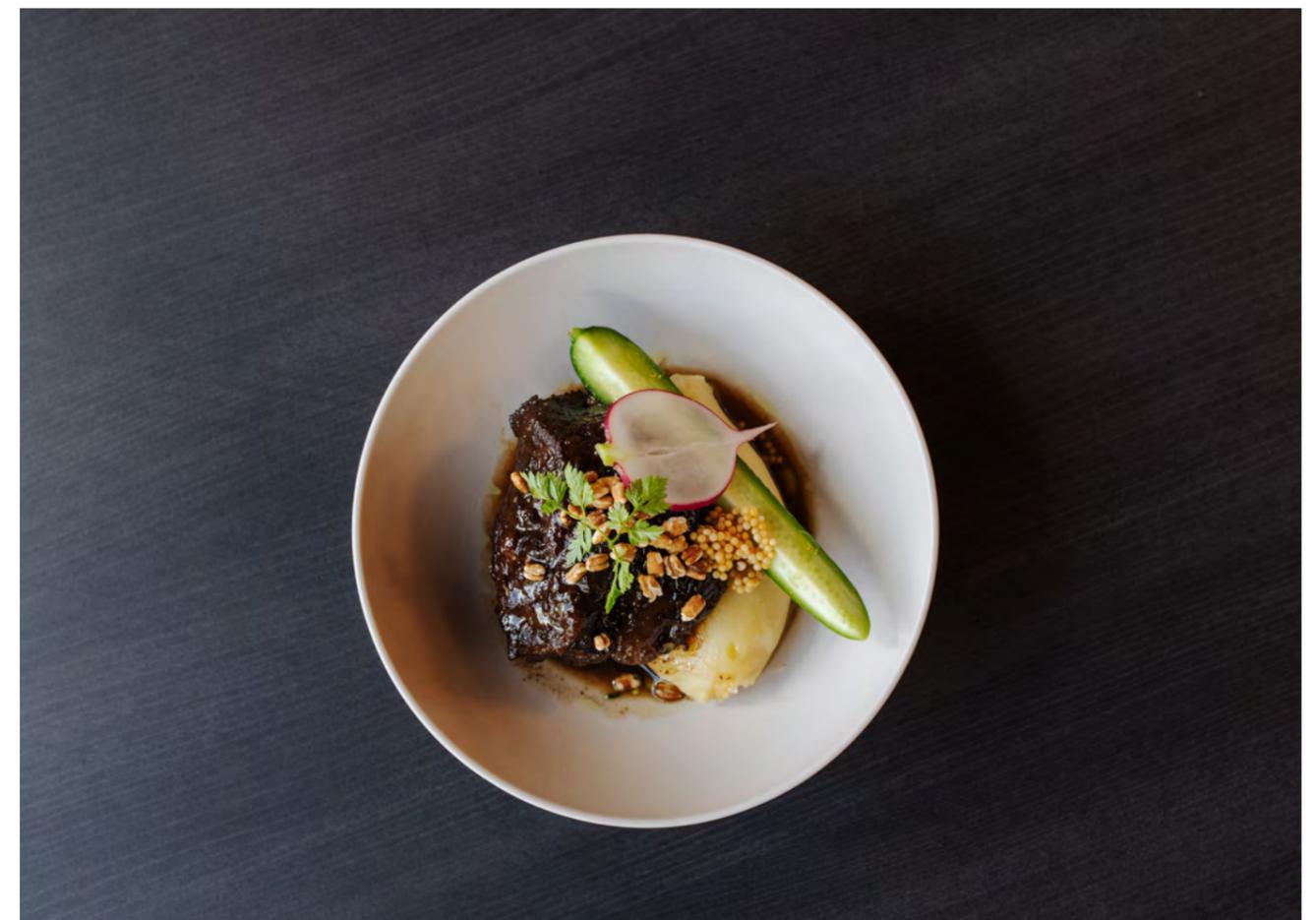
Cold smoked beef tartare with local parmesan, capers, caesar crème *gf*

From the Gardens

Halloumi tacos with salsa verde aioli, green chilli, and wild rocket *v*

Spring lettuces with spicy radishes, poached eggs, carrot, asparagus, and goats' cheese *v*

Tagliatelle with Hanmer truffles, white truffle oil, pecorino, fennel salt and chives *v*



Petit Fours

- Roasted hazelnut parfait eclairs with salted caramel v
- Winter plum truffles with dark chocolate and harakeke v
- Local apple pie with golden syrup and toasted oats v
- Pear, walnut and caramel crème croissant with thyme praline v

\$5.00 each

Platters and stations

These platters can be served to bar leaners, side tables or used to form a produce bar in the event space.

Cheese

\$15.00 per person

- Peninsula Blue
- Barry's Bay vintage cheddar
- Little River Brie
- Quince and pear
- Organic sourdough loaf and lavosh v

Produce

\$26.00 per person

- Poaka finocchiona salami
- Poaka coppa ham
- Local seasonal vegetables, fresh and pickled
- Little River blue
- Barry's Bay vintage cheddar
- Wild rocket and pumpkin seed pesto
- Grizzly sourdough loaf and lavosh

All menu prices are exclusive of GST.

Key

- v = Vegetarian
- gf = Gluten Free
- df = Dairy Free
- vg = Vegan

Seafood

\$34.00 per person

- Cold smoked Akaroa salmon
- Chilli Banks Peninsula mussels
- Crayfish and smoked blue cod brandade
- Wild Seed Pacific oysters
- Lemons, crème fraiche, tabasco, aioli, and salts
- Blini, organic sourdough loaf and lavosh

Additional Items

- Extra Canapé – \$5.00 each
- Extra Bowl – \$15.00 each
- Extra Petit Four – \$5.00 each

