

ADGTN8024

SPECTATORS

**FOOD
BREWS
VIEWS**

Opening Hours

Monday
7.30am til 4.30pm

Tuesday to Friday
7.30am til late

Saturday & Sunday
11.00am til late

spectators.co.nz

CHRISTMAS SET MENU ONE

SHARED PLATTER STYLE

ON ARRIVAL

Breads and spreads for the table
gf option available

MAINS – please choose one

Manuka honey glazed champagne ham
with port wine jus *gf*

or

Fig and walnut stuffed roast lamb shoulder with
port wine jus

Served with

Buttered new season potatoes *v, gf*
Seasonal salad greens *v, gf*

DESSERT

Selection of petit fours to share of house made mini
desserts *gf option available*

Tea & Coffee

\$40 per person
Minimum 20 guests



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CHRISTMAS SET MENU TWO

ON ARRIVAL

Breads and spreads for the table
gf option available

ENTRÉE – please choose one

Pan fried haloumi – wild roquette, fresh herbs, mung beans, cucumber & mint suzma yoghurt *v, gf*

Crispy buttermilk brined chicken strips – iceberg lettuce, fresh chilli, coriander, ranch dressing & lemon syrup

Green lip mussel & prawn chowder – creamy chowder base with mussels, prawns & fresh fish of the day served with wild watercress

MAINS – please choose one

Kawakawa crusted lamb rack – cooked medium rare with wild watercress, duck fat herbed roasted potatoes, cucumber & mint suzma with fresh herbs

Ricotta & spinach fritti – panko crumbed ricotta & spinach fritti, zucchini noodles, Napoli sauce, shaved parmesan & fresh herbs *v*

Crispy skin salmon fillet – with duck fat herb roasted potatoes, sautéed asparagus & beurre blanc sauce *gf*

DESSERT – please choose one

Sticky date pudding – house made with butterscotch sauce & vanilla bean ice cream

Selection of petit fours to share of house made mini desserts
gf option available

Tea & Coffee

\$50 per person
Minimum 20 guests



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CHRISTMAS SET MENU THREE

ON ARRIVAL

Breads and spreads for the table
gf option available

MAINS – please choose one

Pan seared chicken supreme – sautéed asparagus, dauphinoise potato, finished with port wine jus *gf*

Crispy skin salmon fillet – with duck fat herb roasted potatoes, sautéed asparagus & beurre blanc sauce *gf*

Kawakawa crusted lamb rack – cooked medium rare with wild watercress, duck fat herb roasted potatoes finished with cucumber & mint suzma yoghurt & fresh herbs

DESSERT

Selection of petit fours to share of house made mini desserts *gf option available*

Tea & Coffee

\$45 per person
Minimum 20 guests

