

VAULT RESTAURANT LARGE PARTY SET MENU

menu is subject to change

Starters

BEEF CARPACCIO

shaved beef tenderloin with asiago & lemon aioli, diced dills & pickled onion, capers, dried tomato, grilled baguette

SMOKED SALMON CRISPS

lemon aioli, pickled onion, capers & dill on wonton crisps

VAULT CAESAR SALAD

romaine, croutons, parmesan & crispy capers

BRUSCHETTA

toasted filone, diced tomato & onion, herbed cheese, verona verde & balsamic reduction

SEAFOOD CHOWDER

smoked salmon & fresh seafood in orange ginger infused cream

Mains

BLACKENED CHICKEN

cajun seared chicken breast with lemon herb butter, mashed potato & vegetables

LAMB SHANK MARRAKESH

 $bone\ in\ New\ Zeal and\ lamb\ leg,\ morrocan\ tomato\ reduction,\ dried\ apricot,\ cilantro,\ mashed\ potato\ \&\ vegetables$

BRAISED BEEF SHORT RIB

4 hour slow cooked boneless short rib with bourbon demi, mashed potato & seasonal vegetables

AHI TUNA

toasted sesame crusted ahi & wasabi oyster sauce with rice & seasonal vegetables

RED SNAPPER & PRAWNS

cajun crusted snapper, with seared garlic prawns & tzatziki with rice & seasonal vegetables

BUTTERNUT SQUASH RAVIOLI

roasted garlic & parsnip cream with crisp sage & asiago

RED PEPPER COCONUT BOWL

roasted red pepper, lemongrass & coconut sauce with sauteed vegetables & steamed rice

Desserts

CHOCOLATE PEANUT BUTTER PIE

whipped peanut butter cream on cookie crumb with a layer of rich chocolate

SEASONAL FRUIT CRUMBLE

cinnamon crumble with warm seasonal fruit & vanilla ice cream

CLASSIC CREME BRULEE

creamy vanilla custard with caramelized sugar



