



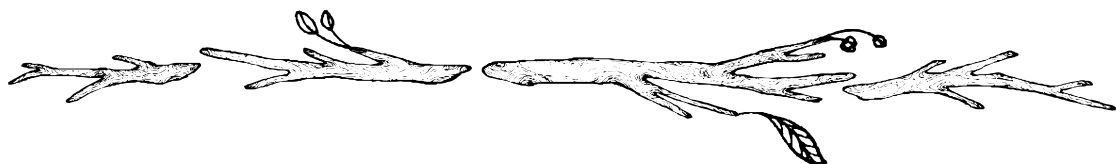
FUNCTION MENUS

WILD ESTATE IS THE HOME OF WILD ON WAIHEKE, WAIHEKE ISLAND BREWERY, AND A RELAXED STYLE RESTAURANT RESEMBLING A GIANT OUTDOOR GARDENBAR.

As an artisan food and beverage provider, our focus is on sharing, whether it's with family, friends or work colleagues, food is to be enjoyed together. We pride ourselves on making all our meals from fresh ingredients, including baking fresh bread, buns and hand rolled pizza. We produce our own wine and brew beer onsite, including our World Famous Gingerbeer...made just like grandma used to!



Our function menus are designed for grazing - to be shared at your table for up to 25 people, and as a portioned buffet style





FUNCTION MENU - PIZZA PACKAGE

10-20 ppl \$32.61+ / 21-30 ppl \$30.43+

(Available for group Size 10-30pax)

ENTREE

BREAD BOARD

house baked artisan bread / marinated garlic puree in olive oil / Moroccan hummus

MAINS

A variety of gourmet pizzas served with Caesar salads to share at your table (examples below):

WAIHEKE - house smoked salmon / capers / herb crème / spring onion

ROCK - chicken / red onion / capsicum / oregano / citrus cream / avocado / coriander / jalapeno

HAURAKI JEWELL - prosciutto / blue cheese / rocket / pear / walnut

PUTIKI(V) - spinach / sautéed mushroom / roasted capsicum / onion / halloumi / pinenuts

CLASSIC MARGARITA - tomato / mozzarella / basil

CLASSIC CAESAR SALAD - Caesar dressing, baby cos, croutons, soft boiled egg, parmesan

GROUP ADDONS

Why not turn your 2 course menu into a 3 course by adding from the options below:

ADD SIDES – add sides of fries and onion rings) **\$4.30pp+**

DESSERT COURSE

mini pavlova / mascarpone cream / brandy snap / summer berries / sorbet **\$11.30pp+**

CHEESE COURSE

3 cheeses / house focaccia / house fig preserve & chutney/ crostini **\$11.30pp+**

CHRISTMAS CRACKERS – create a festive Christmas atmosphere (Nov/Dec) **\$3.48pp+**



DIETARY OPTIONS:

We endeavour to assist your needs as best we can. Menus are samples therefore subject to seasonal variation. We cater to many dietary requirements and all allergies are individually plated to ensure your guests safety. Gluten free bread \$4 per person. We require menu add ons & dietary allergies at least 3 days prior.



FUNCTION MENU - FEASTING MENU

10-44ppl \$43.48pp+ / 45+ppl \$39.13+

Our feasting menu is designed for grazing and made up of our specialty slow smoked meats, finished on the grill resulting in the perfect gourmet smoked Kiwi BBQ

ENTREE

BREAD BOARD

house baked artisan bread / marinated garlic puree in olive oil / Moroccan hummus

MAIN

Your feast comes with 3 of the following – please select 3 from below:

GOURMET BBQ RISSOLES – house made pork & fennel rissoles

SMOKED CHICKEN - marinated chicken wings

BRISKET - slow house smoked brisket

***MARKET FISH** – steamed market fish on wilted Asian greens

***LAMB SHOULDER** – slow house smoked lemon & herb lamb shoulder

***MEDITERANEAN MEDLEY(V)** – roasted vegetables wrapped in filo pasty & pesto

***ROAST AUBERGINE STACK (Vegan)** aubergine, vegan cheese, herbed tomato, pesto

Note - items marked with * incur an additional charge of \$6.52+pp

If you have extra-large eaters, you may wish to add additional full portions for \$11.30+pp

Served With

POTATO ROASTIES – roast potatoes seasoned w/- olive oil, rosemary, garlic & thyme

CAPRESE PASTA SALAD – tomato, mozzarella, pasta, pesto, w/- salad greens

COLESLAW - cider slaw dressed with our very own Waiheke Brewery cider dressing

FRESHLY HOUSE BAKED BREAD

ADD OPTIONS

Why not turn your 2 course menu into a 3 course? Additional options below:

SIDES – add sides of fries and onion rings **\$4.30+**

DESSERT COURSE – mini Pavlova / mascarpone / brandy snap / berries / sorbet **\$11.30+**

CHEESE COURSE – cheeses / walnut loaf / fig preserve / Jenny's chutney **\$11.30+**

CHRISTMAS CRACKERS – create a festive Christmas atmosphere (Nov/Dec) **\$3.48+**



DIETARY ALLERGIES:

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FUNCTION MENU - CHRISTMAS

30-44ppl \$65.22pp+ / 45+ppl \$60.87+

(Available for group Sizes of 30 & above)

Our Christmas 3 course menu's available November & December, made up of all your Christmas favourites served in your own private buffet.

ENTREE

BREAD BOARD

house baked artisan bread / marinated garlic puree in olive oil / Moroccan hummus
CHRISTMAS CRACKERS – *create a festive Christmas atmosphere at your table*

MAIN

CHRISTMAS HAM – *cooked on the bone & glazed with our own Waiheke Brewery Porter*

SIRLOIN – *mustard & peppercrusted served on roast potato*

TURKEY – *traditional roast turkey with cranberry stuffing served with jus*

CHICKEN THIGHS – *w/- chilli & coriander served on rice*

Served With

ROAST POTATOES – *seasoned w/- olive oil, rosemary, garlic & thyme*

SUMMER LEAF SALAD – *salad greens, light summer dressing*

CAPRESE PASTA SALAD – *tomato, mozzarella, pasta, pesto, w/- salad greens*

DESSERT

KIWI PAVLOVA *mini pavlova w/- mascarpone cream / brandy snap / summer berries / sorbet*

GROUP ADDONS

CHEESE COURSE – *cheeses / walnut loaf / fig preserve / Jenny's chutney*

\$11.30+

SIDES – *add sides of fries and onion rings*

\$4.30+



DIETARY OPTIONS:

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