

S C O F F



"Great food starts with our local producers and ends with your happy face."

Executive chef - Beckie Pilley

CANAPES

Served Cold

Clevedon Coast oyster (natural), sherry, shallot vinegar, chipotle tabasco (gl,dl) (seasonal, minimum 1 doz)

Beef filet rubbed in hot mustard, potato rosti, truffle creme. (gl)

Kingfish ceviche, coconut, lime and fresh chilli, taco crisp.

Green tea fritter, home smoked king salmon, wasabi crème.

Citrus poached prawn, pineapple & coriander salsa, green mayo. (gl), (dl)

Smoked Kahawai, cornichon crème, toasted brioche.

Little oat & cardamom cakes, blue cheese, orange, chilli & ginger jam. (vege)

Smashed broad beans with mint & lemon, jalapeno cornbread (gl), (vege)

Smoked duck breast, potato rosti, orange ricotta and spiced plum sauce(gl)

Caprese on smashed garlic brushetta, sherry syrup (vege)

4 x options \$25.50 per head | 5 x options \$29.50 per head

6 x options \$35.50 per head | 8 x options \$43.50 per head



Allergen info
gl - Gluten lite.
dl - Dairy lite.

www.scoff.co.nz

events@scoff.co.nz

0800726333

Please note : Minimum of twenty guests. \$450 minimum spend. Does not include staff or equipment hire, All prices are GST exclusive. Delivery charge applies

Served Hot

Baby beef and cheese burger, truffle aioli

Middle eastern spiced lamb koftas, mint and cumin yoghurt.

Snapper sliders, green slaw, chilli, caper, red onion salsa

Fennel pork belly bites, pear and ginger jam, crispy onions. (gl), (dl)

Seared scallop, minted green pea puree, crispy prosciutto flakes. (dl), (gl)

Chicken, thyme and caramelized onion sausage roll, homemade tomato sauce.

Crispy chilli baked prawn cutlet, coconut and kaffir lime aioli

Prosciutto and buffalo mozzarella pizza, truffle oil

Street Food

Brazilian pulled brisket slider, chipotle mayonaise, chimmichurri (warm)

Bao Bun, sticky pork, kimchi, coriander mayo (warm)

Firecracker chicken skewers, bush honey and coconut dipping sauce (dl, gl, pa, warm)

Sweet pumpkin sage & triple cheese Arancini balls, green salsa verde (warm), (vege)

Pork, prawn and chive dumplings, chilli, soya dipping sauce (warm)

Agadashi tofu, green onion, seame dashi broth, crispy shallots (vegan, warm)

Potato, cumin & coriander pakoras/ tamarind chutney (gl, dl, warm, vegan)



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