

# S C O F F



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

*Executive chef - Beckie Pilley*

# FORK N WALK

Crispy skin pork belly squares, miso mash, pickled ginger.

Buttermilk southern fried chicken, corned mash, chopped tomato salsa

Creamed polenta, sticky beef cheek stew, green chimichurri (gf).

Little beef filet on potato gratin, horseradish jus, crispy pancetta.(gf)

Malaysian beef rending, toasted coconut cauliflower rice, mango chutney (pal, df, gf).

Seared gurnard, crushed vine tomatoes, white beans and lemon. (gf)

Malaysian prawn laksa, smashed peanuts, coriander. rice noodles

Scoff panko crumbed snapper burger, green slaw, green olive, caper salsa, red chilli mayo

Seared salmon on black rice, coconut, lime and chilli broth, fresh coriander (gf).

Creamy risotto w fried cauliflower, mint, toasted pistachios, shaved pecorino (gf, veg).

Roasted butternut ravioli, maple, sage cream sauce, crispy leek (veg)

Middle eastern spiced chickpea dahl, flatbread crisps, mint & toasted cumin labne (veg).

Turkish Eggplant and kumara Imam Bayeldi stew with a cracked wheat, mint and almond couscous

Two options - \$33.50 per head

Three options - \$43.50 per head

Four options - \$54.50 per head

Please note : Minimum of twenty guests. \$450 minimum spend.

Does not include staff or equipment hire, All prices are GST exclusive. Delivery charge applies



[www.scoff.co.nz](http://www.scoff.co.nz)

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