



ORTON'S

TAILORED EVENTS & CUISINE

Sam Orton



MENU

◆ 2023 – 2024 ◆

At Orton's we are driven by our taste buds

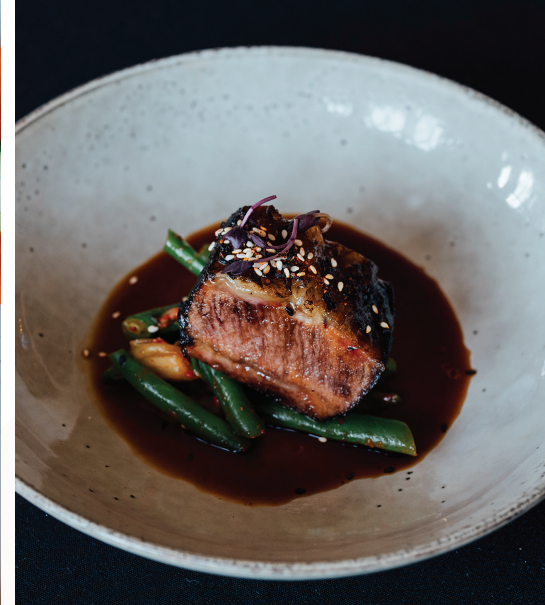
We focus on Hawke's Bay local produce
that is in season

We source ethically produced products where
ever possible, free range chicken and eggs
and friendly farmed pork products

We purchase the very best cuts of meat
from the very best suppliers

We strive to create interesting dishes with
the flavour being of upmost importance

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Entree

PLATED ENTREE

Mushroom and Walnut Agnolotti

Cauliflower cream, parsley oil, parmesan, pinenuts (V)

Roasted Ovation Lamb Rump

Baba ganoush, mung bean salad, puffed quinoa, preserved lemon dressing (GF/DF)

Venison Carpaccio

Watercress and radish, black garlic, hazelnut caper and parsley salad (GF/DF)

Gin Cured Salmon

Compressed cucumber, golden raisins, horseradish crème fraiche (GF)

Rice Crusted Market Fish

Sesame roasted eggplant, edamame, red miso dressing (GF/DF)

Honey and Thyme Baked Feta

Roasted pears, whitloof, potato bread wafer, apple sherry dressing (GF)

Braised Beef Shortrib

Kimchi and bean salad, black pepper caramel, spiced jus (GF/DF)

Warm Duck Confit Salad

Chia roasted carrot, charred spring onion salsa, white balsamic (GF/DF)



Main

PLATED MAIN

Roasted Beef Eye Fillet

Cauliflower skordalia, caramelised onion, roasted garlic and chilli oil, syrah jus (GF/DF)

Braised Lamb Shoulder Rack

Spiced chickpea, achar salad, lamb braising juices (GF/DF)

Premium Market Fish

Grilled eggplant and pepper agrodolce, wilted spinach, pinenuts (GF/DF)

Braised Beef Cheeks

Semolina gnocchi, kumara fondant, roasted cherry tomato compote

Chermoula Roasted Free Range Chicken Breast

Spiced pumpkin puree, fennel, radish and cranberry salad (GF/DF)

Spiced Freedom Farms Pork Belly

Mushroom and sticky rice cake, sesame wilted greens, pork jus (GF/DF)

Pan Fried Market Fish

Almond cream, sicilian vegetable and caper salsa (GF/DF)

ACCOMPANIED BY

Starch (Select one)

Roasted agria potatoes, rosemary, garlic, extra virgin olive oil (GF/DF)

Thyme infused dauphinoise potatoes (GF)

Roasted orange kumara, miso, sesame (GF/DF)

Steamed gourmet potatoes, mustard and confit shallot dressing (GF/DF)

Vegetables (Select one)

Roasted seasonal vegetables, soy toasted seeds (GF/DF)

Sautéed courgettes, roasted cherry tomatoes, basil dressing (Dec-Apr) (GF/DF)

Steamed green beans, toasted garlic, lemon and parmesan (Dec-Mar) (GF)

Green leaf salad, cherry tomatoes, cucumber, sherry vinaigrette (GF/DF)

Greek salad, Hohepa feta, kalamata olives, lemon and olive oil (GF)

Roasted asparagus, pistachio dukkah, balsamic (Oct-Dec) (GF/DF)

Moroccan style warm cauliflower salad, Ras el hanout, chickpeas, raisins, preserved lemon dressing (GF/DF)



Dessert

PLATED DESSERT

Vanilla Crème Brulee

Cranberry and almond biscotti, Scott's strawberries

Amaretto Parfait

Cherry compote, almond wafer, chocolate soil

Elderflower Tart

Honey roasted fruits, chia praline, vanilla cream

Chocolate Dome

Mirror glaze, chocolate genoise, blackberry compote (GF)

Valrhona Dark Chocolate Mousse

Saffron poached pears, raspberry crumb, meringue shard (GF)

PETIT FOURS

Select 3 to be served with Scott's strawberries

Chocolate and cointreau truffle (GF)

Fig, coconut and almond bliss ball (GF/DF)

Matcha and adzuki financier (GF)

Traditional lemon madeleine

Salted blondie fudge

Apple tartlet, cinnamon crumb

Orange and chocolate éclair

Dark chocolate mousse cups, hazelnut praline (GF)





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