



SET MENU A

Breads and Spreads

Mains

Catch of the Day

Served with gourmet potatoes and salad.

Flintstone Rib Eye (GF)

Prime 300g Rib Eye Steak on the bone, grilled to your liking and topped with your choice of Garlic Butter or Mushroom Sauce. Served with gourmet potatoes and fresh seasonal vegetables.

Sunset Chicken Breast (GF)

Succulent Chicken Breast filled with sun-dried tomato and cream cheese and wrapped in Manuka smoked bacon. Served on a potato rosti, and finished with a roasted capsicum coulis. Served with fresh seasonal vegetables

Vegetarian Options Available on Request

Desserts

Cheese cake of the Day

Our own cheesecake, served with fresh cream

Ice-cream Trio

A selection of New Zealand's finest ice-cream, served in a brandy snap basket

Chocolate & Raspberry Torte (GF)

Deliciously rich and moist this torte is delicately flavoured with raspberries and bound together with chocolate ganache. Accompanied with whipped cream.

\$45.00 PER PERSON



SET MENU B

Breads and Spreads

Mains

Catch of the Day

Served with gourmet potatoes and salad.

Surf 'n' Turf (GF)

Prime fillet steak, grilled to your liking and served on gratin potato with garlic prawns and scallops in a creamy sauce. Served with fresh seasonal vegetables.

Sunset Chicken Breast (GF)

Succulent Chicken Breast filled with sun-dried tomato and cream cheese and wrapped in Manuka smoked bacon. Served on a potato rosti, and finished with a roasted capsicum coulis. Served with fresh seasonal vegetables

Pistachio & Rosemary Lamb Cutlets

Canterbury Lamb Cutlets crusted in Pistachio and Rosemary, cooked medium rare & served on sautéed potatoes with a garlic & mint jus. Accompanied with fresh seasonal vegetables

Vegetarian Options Available on Request

Desserts

Cheese cake of the Day

Our own cheesecake, served with fresh cream

Ice-cream Trio

A selection of New Zealand's finest ice-cream, served in a brandy snap basket

Chocolate & Raspberry Torte (GF)

Deliciously rich and moist this torte is delicately flavoured with raspberries and bound together with chocolate ganache. Accompanied with whipped cream.

Individual Cheese Board

Variety of local cheese's accompanied with seasonal and dried fruits.

\$49.00 PER PERSON



SET MENU C

Breads and Spreads

Entrees

Soup of the Day
Or
Seafood Chowder

Mains

Catch of the Day

Served with gourmet potatoes and salad.

Surf 'n' Turf (GF)

Prime fillet steak, grilled to your liking and served on gratin potato with garlic prawns and scallops in a creamy sauce. Served with fresh seasonal vegetables.

Sunset Chicken Breast (GF)

Succulent Chicken Breast filled with sun-dried tomato and cream cheese and wrapped in Manuka smoked bacon. Served on a potato rosti, and finished with a roasted capsicum coulis. Served with fresh seasonal vegetables

Pistachio & Rosemary Lamb Cutlets

Canterbury Lamb Cutlets crusted in Pistachio and Rosemary, cooked medium rare & served on sautéed potatoes with a garlic & mint jus. Accompanied with fresh seasonal vegetables

Vegetarian Options Available on Request

Desserts

Cheese cake of the Day

Our own cheesecake, served with fresh cream

Ice-cream Trio

A selection of New Zealand's finest ice-cream, served in a brandy snap basket

Chocolate & Raspberry Torte (GF)

Deliciously rich and moist this torte is delicately flavoured with raspberries and bound together with chocolate ganache. Accompanied with whipped cream.

Individual Cheese Board

Variety of local cheese's accompanied with seasonal and dried fruits.

\$55.00 PER PERSON



SET MENU D

Entrees

Soup of the Day
Or
Seafood Chowder

Mains

Beer Battered Fish

Golden battered Tarahiki, served with fries and salad.

Chicken, Mushroom and Bacon Filo

Chicken, mushroom & bacon in a creamy sauce, wrapped in filo pastry. Served
With a side salad.

Steak Sandwich

Rib-eye steak, caramelized onions, streaky bacon & lettuce sandwiched between toasted
ciabatta bread. Served with fries.

Vegetarian Option Available on Request

Desserts

Chocolate Cake

Our own Chocolate Cake, served with fresh cream

Ice-cream Trio

A selection of New Zealand's finest ice-cream, served in a brandy snap basket

This menu is designed for the budget conscious and is based around smaller portion sizes. Suitable
for lunch or dinner.

Set Menus

At Salt on the Pier we offer a range of Set Menus for you to choose from for either Day or Evening functions.

*Our prices start at \$21 for a finger food function and can be modified to suit your budget and dietary
requirements.*

\$30.00 PER PERSON