

**MORNINGSIDE TAVERN**

**PARTIES  
&  
EVENTS  
2023**



# Party Platters

Louisiana Fried Chicken <b>with Buffalo Sauce</b>	<b>\$50</b>
Mozzarella Caprese Skewers (V) <b>with chardonnay &amp; olive oil dressing</b>	<b>\$40</b>
Beer Battered Fish Goujons (DFO) <b>with Tartare</b>	<b>\$50</b>
Jalapeno Hash Browns (V) <b>with Chamoy</b>	<b>\$65</b>
Cumin and Lemon Lamb Skewers (GFO, DFO) <b>with Tzatziki</b>	<b>\$75</b>
Miso Glazed Salmon Skewers (GFO, DFO) <b>chili &amp; black bean</b>	<b>\$65</b>
Tandoori Prawn Skewers (GFO, DFO) <b>spicy mint chutney</b>	<b>\$75</b>
Pulled Pork Bao Buns <b>with miso mayo</b>	<b>\$60</b>
Crispy Tofu Bao Buns (VEO) <b>with nam jim</b>	<b>\$60</b>
Crispy Chicken Sliders <b>with slaw &amp; aioli</b>	<b>\$60</b>
Cheeseburger Sliders <b>with burger sauce</b>	<b>\$60</b>

# Party Platters

Pizzas - 3 for	<b>\$75</b>
<b>Margherita</b>	
<b>The Goat of Cheese</b>	
<b>Antipasto</b>	
<b>Hawaiian</b>	
<b>The Meaty One</b>	
<b>*Choose three toppings</b>	
Thick Cut Chips	<b>\$15.9</b>
Truffle Salted Smashies	<b>\$15.9</b>
<b>Morningside Tavern Grazing Table</b>	<b>\$18pp</b>
( *minimum 30 pax)	
Mixed olives, spiced peppers and marinated artichokes	
A selection of cheeses with crackers, focaccia , honeycomb and fruit chutney	
A selection of cured meats, cucumbers, baby carrots and celery with hummus, tzatziki	
Selection of mixed nuts and dried fruits	
Mozzarella pearls, and heirloom cherry tomatoes	

# Canapes

\$ 6 EACH

House Cured Salmon, wholegrain mustard, croute

Slow cooked Lamb Shoulder Croquette, Mint Gel

Tempura Prawn with miso yum yum sauce

'Rubens' on crisp bread

Halloumi and Pork Sausage Roll

Aged Cheddar goujeres, with black pepper

Steak tartare, mini yorkshire pudding, capers

Cabbage 'Bahji', coconut yogurt and mint

Marmite and Parmesan Straws

Pickled Beetroot, goats cheese, pine nuts, oat cracker

\*Please let us know if you have any  
dietary requirements

# Walk n Fork

Louisiana Chicken Sliders, Aioli, Slaw

**\$8**

Cheeseburger Sliders, Burger Sauce, Cos Lettuce

Sun-dried Tomato and Mozzarella Arancini, Harrisa Ketchup

'KFC' Cauliflower, buffalo Sauce

Beer Battered Hoki Goujons, Tartare Sauce, Lemon

**\$9**

Pulled Pork Bao Bun, Beansprouts, Coriander

Jalapeno & Smoked Cheddar Hash Brown, chili

**\$10**

Miso Glazed Salmon Skewers, sticky rice, togarashi

Slow Cooked Spiced Lamb Shoulder, Roti

**\$12**

Kaffir Lime & Chili Chicken Taco

Tandoori King Prawns, Chaat Masala Salad

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dietary requirements

# Sharing Menu

**Choose:**

1 Entree Platter / 3 Mains/ 2 Sides

**\$69pp**

1 Entree Platter/ 3 Mains / 2 Sides / 1 Dessert Platter

**\$75pp**

## Entree Platters

Kiwi BBQ

Herb crusted lamb chops, chilli glazed chicken drumettes and Cumberland sausages served with pickled cabbage & kumara sourdough

Turkish Meze Platter (V)

Marinated olives, grilled seasonal vegetables, pea and mint falafels, hummus, yoghurt and wood fired flatbread

Antipasto Platter

Selection of NZ artisan cheese, meats, chutney, cornichon, fresh baked bread, crackers, olives and house dips.

\*Please let us know if you have any dietary requirements

# Sharing Menu

## **Mains:**

Crispy Char sui Pork Belly with soy roasted mushrooms

Roasted beef scotch with peppercorn jus

Miso glazed Salmon with asian greens

Roasted Cajun Chicken with chimchurri and roasted corn

Egg plant and pumpkin moussaka

## **Salads / Sides**

Tav's' roasties with parmesan and parsley

English mustard and buttered mash

Roasted kumara and pumpkin seeds with ricotta

Market salad with chardonnay dressing

Seasonal winter greens with mustard seed

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# Sharing Menu

## **Dessert Platter**

Pistachio choux bun

Dark chocolate tartlets

Lemon meringue pies

Raspberry domes

Canele

Lemon and coconut financiers

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