



The Powerhouse is available for private, intimate, candle lit evening dining for groups of 20 minimum to 30 maximum.

Fully Vegetarian or fully Vegan menus are available on request.

We offer the same menu as out-catering for groups of 10-20 guests.

Menu

Finger Food Platters on arrival

A selection of Hors-d'oeuvres and Canapes to delight the taste buds while you mix and mingle.

This selection can be tailored to the dietary preferences of your group.

Please pre-order your Main Courses 4 days prior to arrival.

All Main Courses are gluten-free except the vegetarian cheese Gateau, and come with platters of fresh seasonal vegetables and creamy gratin potatoes

MAIN COURSES-

Rosemary & garlic marinated, salt crusted lamb shoulder

slow roasted in white wine and olive oil with mint glazed baby potatoes.

Sweet Sticky Sichuan pepper Spiced Pork Belly

Slow-cooked with citrus, star anise and five-spice. Served with crackling on glazed pumpkin with pickled blackberries and a sweet quince chutney.

Chicken Dry Martini

A Spanish inspired fricassee of chicken in a sweet-sour juniper, dry martini, prune, olive sauce & fresh tomato with baby potatoes.

Confit Leg of Duck

Slowly braised, served on roast onion & orange in a cardamom and cinnamon jus, Quince & ginger relish.

Fillet of Beef

Seared then finished in the oven, served with crisp bacon julienne, sage leaf frites on a creamy wasabi potato mash, horseradish hollandaise & a wine jus.

Creamy Seafood Risotto

with prawns scallops and parmesan, topped with a fillet of Akaroa Salmon.

Layered vegetable and cheese Gateau

Chargrilled Eggplant, zucchini, spinach, tomato and capsicum layered with fresh herbs piled into a whole camembert, topped with puff pastry leaf & baked. Served with a fresh tomato provencal sauce beside a salad of marinated olives.

PLANT BASED FOOD

Zen Pilauf An aromatic creamy pilaf of rice and red lentils, toasted almonds and cashews beside mixed vegetable pakora (deep fried fritters) and mango raita.

Water Chestnut & shitake mushroom burger on sourdough with avocado, roast butternut and onion puree, roast sesame and wakame sauce & salty beetroot crisps.

Panfried portobello mushrooms with macadamia nut and white miso butter, creamy zucchini polenta, roast sesame & green seaweed salad, roast cherry tomatoes, avocado, baked crispy skinned potato.

DESSERT

We offer 2 options for dessert.

EITHER

A Celebration Gateau of your choice served with fresh fruit, dessert sauces & icecream.

OR

A dessert Buffet featuring 3 desserts of your choice with fresh fruit, dessert sauces and icecream.

For Example:

Lime and passionfruit cheesecake.

Raspberry & vanilla Crème Brulee.

White & dark chocolate mousse cups with a Baileys shot.

Gooseberry Frangipane Tart with Lime mousse.

Lemon Meringue pie.

Warm Apple and Black-currant Pudding with Grande-Marnier sauce.

Silken chocolate & Amaretto tart

Lime Pina Colada and cashew-milk cheesecake with pineapple chilli salsa

A full buffet of plant-based desserts are available.

Coffee & Tea selection

Petit-Fours

\$54 per person

Children under 7 dine free-of-charge- menu can be negotiated with the parent.

YOUNG ADULTS DINNER MENU

(suitable 7-14 year olds)

Garlic Bread

Toasted slices of Sour-dough bread with herb & garlic butter.
Followed by one of the following choices.

Grilled Burrito

Filled with refried Beans and cheese, topped with sliced chorizo & sweet chilli sauce.

Kumara & Corn Fritter (GF)

piled with bacon, grilled tomato, avocado and aioli.

Steak Sandwich (GF option DF)

Grilled beef on toasted sour-dough with salad leaves, tomato, red onion marmalade & aioli.

Coq-Au-Vin (GF option)

Boneless Chicken pan-fried in a rich bacon, mushroom garlic and herb sauce & served with toasted garlic bread.

Sesame Crusted Teriyaki Chicken Drum-sticks (GF, DF)

Served on rice with roast vegetable medley.

Beef and vegetable Kebabs (GF DF)

Served on Steamed rice with Peanut sauce.

Dessert as per adult menu.

\$20 per person