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SEATED DINING

Lunch / Dinner Menus

BREAKING BREAD \$60

HAPPY FIG \$99

SWEET BITES \$5

DESSERT \$15





'BREAKING BREAD' EVENT SHARING MENU

Banquet style 1-course sharing menu \$60

Add sweet bites for \$5 or full dessert course for \$15 per guest

Choice of one protein

ROAST CHICKEN

Ricotta and fig wrapped in streaky bacon, served with gravy

OR

EYE FILLET

Chargrilled eye fillet served warm and sliced with a red wine
jus & horseradish sour cream

SIDES

SEASONAL ROASTED ROOT VEGETABLES

With garlic and rosemary oil

BABY GEM SALAD

Crispy bacon, croutons, parmesan, creamy Caesar dressing

ARTISAN GARLIC BUTTER CIABATTA

OR

SEASONAL GREENS

Sauteed with butter

ROAST TOMATO GNOCCHI V / VG

Delicious gnocchi for our Vegan and Vegetarian guests



'HAPPY FIG' EVENT SHARING MENU

Banquet style 2-course sharing menu \$99

Add sweet bites for \$5 or full dessert course for \$15 per guest

TO START

Choose one of the below options

ANTIPASTI

Antipasto prosciutto, chorizo, salami, cherry tomatoes,
mozzarella, basil pesto, sourdough, marinated olives,
artichokes, accompanied by a range
of cheeses

LA DOLCE VITA SELECTION

Arancini, Bresaola with rocket and parmesan salad, Focaccia
with whipped ricotta dip and pistachio, olive oil and balsamic

CAPRESE SALAD

Classic Italian caprese with vine tomatoes, fresh mozzarella,
basil oil and toasted ciabatta



HAPPY FIG MAIN COURSE

Choose two mains from the below options. Served banquet sharing style or alternative drop for \$5

CHICKEN BREAST

Free range chicken breast served warm and sliced, filled with ricotta & fig wrapped in streaky bacon and served with white wine jus NGA, NF

EYE FILLET

Chargrilled eye fillet served warm and sliced with a red wine jus & horseradish sour cream NGA, NF

LEMON & THYME SALMON

Side of salmon, oven baked with lemon and thyme

VEGETARIAN & VEGAN OPTIONS

ROAST TOMATO GNOCCHI

Slow roasted tomato gnocchi

GRILLED AUBERGINE

Grilled aubergine, topped with feta, mushrooms & cous cous NGA

Both dishes can be served either vegetarian or vegan, and can be selected as main course option for the table, or individually for specific guests' dietary requirements

HAPPY FIG SHARED SIDES

Choose two sides from the below options

AGRIA & KUMARA GRATIN

Creamy agria potatoes, kumara, braised onions & gruyere
cheese gratin NGA, NF

ROCKET & PARMESAN SALAD

Rocket, green pear, shaved parmesan, toasted pecans, balsamic
& extra virgin olive oil NGA

BABY POTATOES

Either Duck Fat Roasted or served with Artisan Butter & Mint
Duck fat roasted potatoes, cooked with garlic and rosemary NF
Summer potatoes with melted butter and fresh mint NF

BABY GEM LETTUCE SALAD

Baby gem lettuce, crispy prosciutto, parmesan, creamy ranch
dressing, walnuts, chimichurri NGA

WARM SEASONAL GREENS

Green beans, roasted broccoli, peas, truffle butter, persevered
lemon oil NGA, NF

COS SALAD

Cos, green beans, pea shoots, avocado served with a lemon
parmesan vinaigrette



DESSERT OPTIONS

\$5 sweet bite per guest.

Sweet bites for those who don't want a full dessert but would like to finish with a delicate sweet bite OR

\$15 full dessert. Host to choose one from the below options

LIME, ITALIAN MERINGUE, PISTACHIO

Layered with curd and topped with meringue and raspberry coulis

CHOCOLATE MOUSSE & GANACHE CAKE GF, NF

A layer of our creamy chocolate mousse, covered in dark chocolate premium ganache and cake crumbs served with vanilla bean cream

VEGAN CHOCOLATE PLUM CAKE, "CHOCOLATE BUTTERCREAM"

Topped with dairy free buttercream. Entirely vegan but will be loved by everyone

SORBET V

Sorbet for guests with dietary requirements

AFTER DINNER CHEESE SELECTION

Three Artisan cheeses, served with chutney and crackers



THANK YOU

Let your tastebuds decide

Email info@vyc.co.nz

Website www.vyc.co.nz