

St GEORGES
RESTAURANT
by Francky Godinho

FUNCTION

guide



food.

*Let's be honest food can
make or break an event.*

Luckily for you, we're die-hard foodies –
so we'll make sure your guests go home with full, happy
bellies and glorious memories of their gourmet
experience.

Whether your after a grand sit-down dinner, shared
plates served family style, or an array of cocktail style
small plates and bites, our team of chefs will whip up a
menu of gourmet eats to suit.



FOOD PHILOSOPHY

With a vision for organically grown and seasonal produce, our chefs believe that food is sentimental and should be enjoyed in a manner that suits you.

Whether that's a relaxed walk and fork menu for mingling guests, a formal seated meal, grazing style or a combination of the three, our chefs have the creative freedom to design menus and cuisine that are unique to your event.

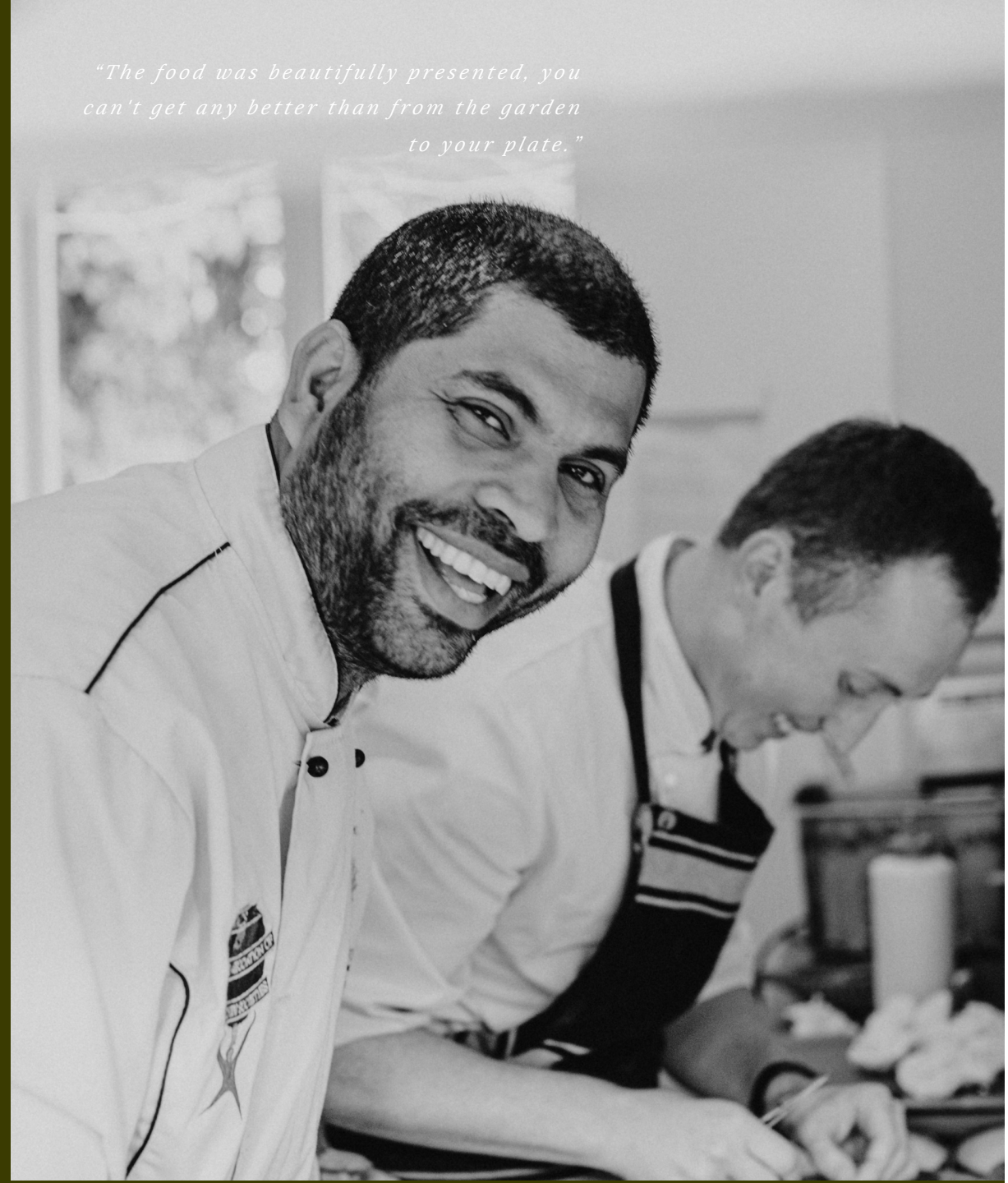
Using our organic produce and ingredients sourced from passionate Hawke's Bay makers, each step of the food planning process is personalised and tailored to create unique, beautiful cuisine for you.

HEAD CHEF | FRANCKY GODINHO

Creating with passion, Francky is an accomplished award-winning chef, restaurateur and genuine entertainer. With an emphasis on high-quality ingredients, honest flavours and organically nurtured produce his cuisine is beautifully impeccable.

As a chef, the cuisine planned to suit your special day is important. But for Francky his passion also lies in providing guests with a memorable culinary experience and warm hospitality.

"The food was beautifully presented, you can't get any better than from the garden to your plate."



FOOD PACKAGES - PLATED



OPTION ONE - \$80 per person

Bread to start

Entree (2 options)

Main course (2 options)

OPTION TWO - \$75 per person

Bread to start

Main course (2 options)

Dessert (2 options)

OPTION THREE - \$90.00 per person

Entrees (2 options)

Main course (2 options)

Dessert (2 options)

OPTION FOUR - \$95.00 per person

Bread to start

Entrees (2 options)

Main course (2 options)

Dessert (2 options)

OTHER INFORMATION

DEGUSTATION OPTIONS AVAILABLE FROM \$120.00 PER PERSON - 7 COURSES

ADDITIONAL OPTIONS AND SIDES WILL BE OFFERED DURING CONSULTATION



"The food was beautifully presented and a taste explosion!"

FOOD PACKAGES - SHARED



A communal style of dining where guests are served beautiful sharing platters to the table allowing to feast together.

OPTION ONE - \$80 per person

Bread to start

Shared Main course

Shared Dessert - 3 options

OPTION TWO - \$85 per person

Bread to Start

Grazing Board

Shared Main

OPTION THREE - \$98.00 per person

Bread to Start

Grazing Board

Shared Main

Plated Dessert

OPTION FOUR - \$105.00 per person

Bread to Start

Shared Entree

Shared Main

Plated Dessert

OTHER INFORMATION

ADDITIONAL OPTIONS AND SIDES WILL BE OFFERED DURING CONSULTATION



“St Georges is the most amazing
place I've ever eaten!”



CANAPE SAMPLE MENU

WE RECOMMEND A SELECTION OF 4-5 CANAPÉ OPTIONS.
(MINIMUM 3 ITEMS PER PERSON) \$6.00/PER PERSON, PER SELECTION.

HOT SELECTIONS

- Tempura Tiger prawns | tartare sauce
- Pani puri | chickpeas | potato | tamarind | coconut (V)
- Pork Tostada | avocado | pickled onion
- Smokey Chorizo & Mozzarella Arancini (V)
- Bang bang cauliflower | sweet chilli | sesame (V)
- Beef croquette | burger sauce
- Bostock Popcorn chicken | rye & sesame crumb | kewpie mayo
- Green pea Falafel | tomato hummus (V)
- 9 hour slow cooked pork belly bites | apple compote
- Lamb Kofta | tzatziki | dukkha
- Potato curry | raita | cucumber | poppadum (V)

COLD SELECTIONS

- Oysters
- Kingfish crudo | orange | chilli | lavoush
- Beef Tartare | red onion | chives | potato
- Smoked Salmon | flaxseed craker | lime | sour cream
- Mini crostini | avocado | tomato & basil (V)
- House made heirloom beetroot chip | chevre | candied walnut
- Smoked duck | blackberry glaze | cabbage



SAMPLE PLATED MENU

ENTRÉE

Crumbed tiger prawns | ginger | citrus | radish | caper mayonnaise

Handmade chicken ravioli | wild grains | kale chips | mushroom sauce

Smoked beef tartare | homemade potato chips | smoked mussel aioli | shallots | pickled dill

St George's organic baked pumpkin | sumac labneh | roasted sunflower | fragrant salad

MAINS

Beef sirloin 200gm | pressed potato | rosemary& anchovy butter | Hey sea salt

Oven roasted pork belly | caramelized apple | fennel | parsnip | cider jus

Pan-seared snapper | zucchini | smoked tomato | olive oil | garlic | wild leaves pesto

Confit duck leg | broccoli | macadamia | orange sauce

Roasted organic beetroot salad | beetroot gel | horse radish | goat cheese | roasted seeds

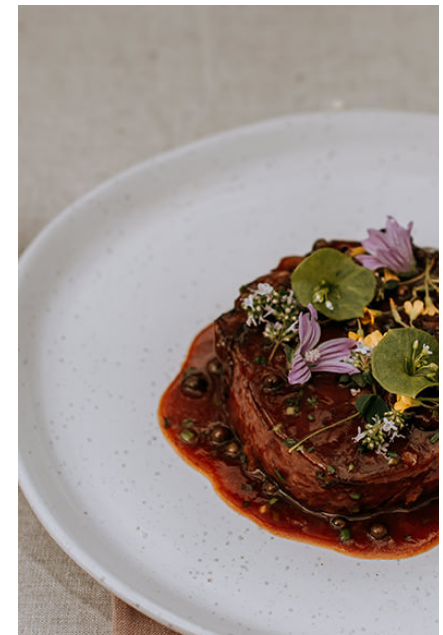
DESSERT

Deconstructed Lemon cured | mango sorbet | passionfruit gel | meringue

Toffee apple | apple jelly | apple ice cream | apple crumble

Rosemary Crème Brûlée | rich vanilla ice cream | sable crumble

Chocolate dome | Vanica mousse | warm chocolate sauce | cocoa crumbs | mango sorbet



SHARED DINING MENU

A COMMUNAL STYLE OF DINNING WHERE GUESTS ARE SERVED BEAUTIFUL SHARING PLATTERS TO THE TABLE ALLOWING TO FEAST TOGETHER.

SHARED STARTER

Home baked bread | whipped honey and thyme butter

SHARED ENTREE'S | Select 2

Organic Beef koftas | Tomato ezmesi | capsicum | olives | chilli oil

Cured market fish | orange | avocado cream | beetroot | fennel jam

Spanish Garlic Tiger Prawns | pimento | lemon | paprika | parsley | rocket

Caprese salad | caper | mozzarella | basil | balsamic | local olive oil

'Bostock' popcorn chicken | rye & sesame crumb | salsa verde | pickle

Pork tortellini | butternut | pancetta | salsa verde | parsley oil | micro radish

Roasted Halloumi | almond | beetroot | zaatar | Fattoush

SHARED MAIN | Select 2

Slow roasted Lamb Shoulder | garlic | oregano | mint | pea | red onion | feta

Slow cooked Pork Belly | plum | cider | juniper | fennel | cranberry

Beef short rib | cauliflower puree | pickled radish | roasted onion jus | herbs

Roasted Beef | almond | confit garlic & sage butter

Citrus Marinade Salmon | caper gremolata | pickle vegetables

Charcoal grilled chicken | citrus | chilli & honey

Bostock Chicken | summer caponata | chorizo | olives | parsley

Market Fish | cumin | fennel | lemon | quinoa | pistachio salt

Roasted cabbage | cashew cream | currants | puffed wild rice

SHARED SIDES | Select 3

HOT SELECTIONS

New potatoes | herb butter | garlic flakes

Medley of roasted organic home-grown baby vegetables

Roasted cauliflower | spiced tahini | cranberry | toasted almond

Slow roasted maple carrots | garlic hummus | crispy chickpeas

Glazed beetroot | feta | pomegranate molasses

Pumpkin | labneh | sumac | coriander oil | crispy onion

COLD SELECTIONS

Zucchini ribbon | cucumber | goats cheese | pumpkin seeds

Green salad | sprouts | toasted seeds | pickled onion | edam

Gavurdađı tomato salad | pomegranate | walnut | puffed

buckwheat | olive oil

Broccoli | buckwheat | kale | edamame beans | avocado |

cranberries | seeds

Baby cos wedges | anchovy | parmesan crumble | buttermilk

Rocket | date | walnut | pear | parmigiana | balsamic dressing

DESSERTS | Select 2 - *Alternative drop*

Chocolate labneh mousse, lime-infused olive oil, sea salt

Frangipane tart | blueberry compote | vanilla yoghurt

Almond lamington | orange blossom syrup | pistachio cream





FORK & WALK MENU

WALK, FORK AND TALK. SMALL DISHES DESIGNED TO BE EATEN EASILY. IT'S FUN AND A LITTLE BIT DIFFERENT.

Walk and fork grazing is a selection of mini-mains served in small bowls . It's the perfect way to serve your guests if you're short on space or you don't want a formal sit down meal. Our staff roam the crowd with delicious offerings, while guests mingle and eat standing up - food in one hand, drink in the other.

MAINS | \$15 PER ITEM/PER PERSON

Lamb Urfa Kebab | marinated tomato | parsley yoghurt

Chicken satay | wild rice | sprout salad | chilli peanut dressing

Sliders – Organic beef cooked over a smoky grill | tomato relish | gherkin | cheesy sauce

Sourdough Sandos– crispy pork | slaw | plum sauce

Panko crumbed fish of the day | pickled ginger | caper mayonnaise | steak chips

Melt in yo mouth spiced lamb | broccoli | buckwheat | date

Seared salmon | quinoa | rocket | apple | orange dressing

Popcorn chicken | chipotle mayo

Sticky pork shoulder | miso cauliflower | pickled cabbage

Green beef curry | pilaf | mango chutney

Polenta sticks | truffle | pecorino shavings

Pan seared tuna | sesame | green bean | salsa verde

Charcoal grilled skirt steak | grilled spring onion butter

Organic pork meatballs | tomato ezmesi | capsicum | olives | parmesan

Roasted cauliflower | spiced tahini | cranberry | toasted almond

Rice paper rolls - Prawn, Chicken, Beef, or vegetarian | ponzu dressing

SWEET BITES | \$8 PER ITEM/PER PERSON

Mini lemon tarts

Orange curd | pistachio cream | orange blossom syrup

Meringue | peach cream | coconut sugar

Opera gateau

Chocolate & Raspberry tart

“Absolutely Fantastic Restaurant
& One Of Hawke’s Bays Little
Secrets Hidden Away”





St GEORGES RESTAURANT

KEEN TO CHAT MORE

For further details or to confirm your booking please contact:

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