

OHANGAI MENU

2024/2025

PLATTERS

Chargrilled bread + house made dips + marinated olives + artisan cheeses + pickled vegetables + dukkha + oil.



PASS AROUNDS

Sourdough Crostini + seared lamb rump + chimichurri + herbed yoghurt

Spicy glazed pork belly bite + cucumber

Potato rosti + spiced pea puree + Greek yoghurt

Rye toast + caper crème + pickled fennel + house smoked salmon

Ohangai fried chicken + jalapeno mayo

Smoked beef cheek slider + aged cheddar bread + butter pickles

Muharamma crostini + goats cheese

Pork + chive + sesame spring roll

Corn fritter + capsicum cream + chives

Chocolate + caramel + walnut brownie

Lemon truffle



MEATS

Slow braised beef cheeks + roasted red onion + mushrooms + beef red wine reduction

Slow roasted lamb + chimichurri + pan juices

Succulent chicken breast + spinach + white wine cream

Twice cooked pork belly + sticky spicy glaze

Oven baked Salmon + capers + cherry tomato + lime + salsa verde + white wine broth \$3.00
pp extra

VEGETABLES

Twice cooked Agria potatoes + rosemary salt

Seasonal green vegetables + garlic white bean puree + toasted buckwheat

Roasted root vegetable + chickpea + feta + parsley + lemon oil + dukkha

Roast carrot + labneh + orange gremolata

Cauliflower + broccoli + blue cheese sauce

Caesar salad + garlic croutons + crispy bacon + soft egg + parmesan

Ohangai slaw + cabbage + seasonal raw vegetables + toasted nuts & seeds + sesame dressing

Green leaves + cucumber + sumac onion + herbs

Baked by Blanche Rye sourdough +

butter served to the table



DESSERTS

Sticky date + butterscotch sauce + Chantilly cream + hazelnut praline

New York cheesecake + berry coulis + Chantilly cream

Mini banoffee pie

Lemon lamingtons + raspberry coulis + Chantilly cream

Bite size slices + handmade truffles



PRICING

Priced per person

Platter Share Tray's

\$20.00

Pass Arounds

4 options

\$22.00

5 options

\$27.50

6 options

\$32.50

Dinner Option 1

Family share style plates to pass around

2 protein – 3 vegetable

\$47.50

Dinner Option 2

Family share style plates to pass around

3 protein – 4 vegetable

\$57.50



Dessert Option 1

Cake cutting, plating, service, Twinings tea & Flight filter coffee

\$5.00

Dessert Option 2

2 dessert options + Option 1

\$16.50

PLEASE NOTE – we endeavour to grow as much of our own produce as possible, this menu is subject to change to reflect what is available in our garden at the time of your event.



Terms and Conditions

All menu's need to be confirmed with final numbers 7 days prior to event.

All dietary requirements need to be confirmed 7 days prior to event, no changes will be allowed after final confirmation.

Additional fee of \$15.00 per person for dietary requirements will be charged.

Payment is to be received 7 days prior to event, no refunds on cancelled numbers after final confirmation.

Ohangai Ltd reserve the right to change the menu and pricing due to seasonal and market changes.

Minimum of 30 people for out catering.