

**MOUTHWATERING**  
MENUS SURE TO IMPRESS



**Sixty6**  
ON PETERBOROUGH

**Lunch & Dinner  
Menus**

# LUNCH & DINNER MENUS

At Sixty6 On Peterborough we realise that some people may have special dietary requirements and we are happy to accommodate these by special request. Please inform us of these no later than 72 hours prior to your event. Additional pricing may apply and will vary depending on your requirements - this will be quoted for on request. Although we do our best, nuts and gluten are used in all of our kitchens and therefore we cannot fully guarantee that any product is completely nut or gluten free. Minimum number requirements may apply.

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All meals served with vegetables & seasonal salad to the table.

## Lunch

### OPTION 1 PRICE PER PERSON - 40

**On the table** Home baked breads, local olive oil & dukkah with pesto \* / v

**Main** Corn fed marinated grilled chicken breast with mushroom risotto

**Dessert** Caramelised lemon tart with raspberry sorbet & berry coulis

### OPTION 2 PRICE PER PERSON - 45

**Entrée** Smoked lamb salad with feta, roasted pear & honey mustard dressing **GF**

**Main** Grilled Akaroa salmon with smoked tomato & crushed saffron potatoes & salsa verde **GF / DF**

**Dessert** Baked chocolate tart with orange marmalade sauce & vanilla ice cream

### OPTION 3 PRICE PER PERSON - 50

**On the table** Home baked breads, local olive oil & dukkah with pesto \* / v

**Entrée** Akaroa salmon terrine with prawn, cucumber, leek, carrot & sour cream chive sauce **GF**

**Main** Mustard roast beef sirloin with chateau potatoes & horseradish crème **DF**

**Dessert** Traditional steamed sticky date pudding with hot caramel & date sauce & cream Chantilly

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v VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE | \* CAN BE MADE GLUTEN FREE

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## Dinner

CHOOSE 1 MAIN & 1 DESSERT - 60

CHOOSE 1 ENTREE, 1 MAIN & 1 DESSERT - 68

ADD AN ALTERNATE DROP PRICE PER PERSON PER COURSE - 5

ADD BREADS, LOCAL OLIVE OIL & DUKKAH WITH PESTO PRICE PER PERSON PER COURSE - 2.5

### Entrée

Chicken Liver Parfait with seasonal salad, toasted brioche & chutney \*

Smoked lamb salad with feta, roasted pear & honey mustard dressing **GF**

Chicken breast salad with cos leaves, Caesar dressing, croutons, bacon & parmesan \*

Akaroa salmon terrine with prawn, cucumber, leek, carrot & sour cream chive sauce **GF**

### Main

Corn fed marinated grilled chicken breast with mushroom risotto

Mustard roast beef sirloin with chateau potatoes & horseradish crème **DF**

Local duck confit on sautéed bacon & duck fat roasted potatoes with red wine jus & cherry relish **GF / DF**

Grilled Akaroa salmon with smoked tomato & crushed saffron potatoes & salsa verde **GF / DF**

Fresh grilled market fish fillet on bouillabaisse potato casserole with pistou sauce **GF / DF**

Pork belly on mustard mash with spiced apple compote & red wine sauce **GF / DF**

Grilled tofu and garden vegetables served with steamed seasonal greens & Portobello mushrooms layered with tomato and artichoke drizzled with capsicum coulis **GF / DF / V**

### Dessert

Vanilla pannacotta with tropical fruit salsa, mango sorbet & honey tuile

Pear & almond slice with ice cream & vanilla sauce

Baked chocolate tart with orange marmalade sauce & vanilla ice cream

Traditional steamed sticky date pudding with hot caramel & date sauce & cream Chantilly

Passionfruit parfait with raspberry sorbet, lemon curd & vanilla sablé

UPGRADE TO OUR PREMIUM SELECTION PRICE PER PERSON PER COURSE ADD - 5

### Entrée

Trio of Akaroa salmon: hot smoked on roast beetroot,  
cold smoked on cucumber & grilled with dill mayonnaise

Tasting plate of: chicken liver parfait with toasted sourdough & balsamic glaze;  
venison carpaccio on salad with parmesan cheese & olive oil and pressed cold  
smoked Akaroa salmon & herbs on roasted beetroot with horseradish sauce

### Main

Roast Canterbury lamb rack with potato & kumara tart (5 bones)

Corn fed chicken breast roasted with fig & thyme stuffing, kumara mash & red wine sauce **GF**

Grilled beef fillet with French style mash potato flavoured with bacon, wild mushroom & truffle  
on a merlot red wine sauce **GF**

### Dessert

Selection of 3 New Zealand cheeses served with homemade oat biscuits, crackers, relish & dried fresh fruit

Tasting plate of 5 mini desserts selected by our Pastry Chef

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## Dinner - Set Menus

### OPTION 1 PRICE PER PERSON - 50

**Entrée** Home baked breads, local olive oil & dukkah with pesto \* / v  
**Main** Corn fed marinated grilled chicken breast with mushroom risotto  
**Dessert** Caramelised lemon tart with raspberry sorbet & berry coulis

### OPTION 2 PRICE PER PERSON - 55

**Entrée** Smoked lamb salad with feta, roasted pear & honey mustard dressing GF  
**Main** Roast beef sirloin served with duck fat roast potatoes, seasonal vegetables, Yorkshire pudding & red wine jus  
**Dessert** Traditional steamed sticky date pudding with hot caramel & date sauce & cream Chantilly

### OPTION 3 PRICE PER PERSON - 70

**On the Table** Home baked breads, local olive oil & dukkah with pesto \* / v  
**Entrée** Tasting plate of chicken liver parfait with toasted sourdough & balsamic glaze; venison carpaccio on salad with parmesan cheese & olive oil and pressed cold smoked Akaroa salmon & herbs on roasted beetroot with horseradish sauce  
**Main** Grilled beef fillet with French style mash potato flavoured with bacon, wild mushroom & truffle on a merlot red wine sauce GF  
**Dessert** Baked chocolate tart with orange marmalade sauce & vanilla ice cream

### OPTION 4 PRICE PER PERSON - 75

**On the Table** Home baked breads, local olive oil & dukkah with pesto \* / v  
**Entrée** Trio of Akaroa salmon: hot smoked on roast beetroot, cold smoked on cucumber & grilled with dill mayonnaise GF  
**Main** Grilled Canterbury lamb & a confit duck leg served on smoked bacon French style mash with red wine jus GF  
**Dessert** Tasting plate of 5 mini desserts selected by our Pastry Chef

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