

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 of item has not been contaminated. Minimum number requirements may apply.

\$65 per person

Choose **two Mains and two Desserts**
to be served as an alternate drop to your guests

Main

Choose two items from the below

- Free range marinated grilled chicken breast **GF / DF**
- Mustard roasted beef sirloin **GF**
- Grilled Akaroa salmon **GF / DF**
- Local duck confit **GF / DF**
- Pork belly **GF / DF**
- Grilled tofu **GF / V** 

Choose one item from below

- Mushroom risotto **GF / V**
- Chateau potatoes **GF / V**
- Duck fat roast potatoes **GF / DF**
- Kumara mash **GF / V**
- French style mash potato **GF**

Choose one item from the below

- Seasonal salad **GF / DF / V**
- Roasted mixed vegetables **GF / DF / V**
- Steamed seasonal vegetables **GF / V**

Dessert

Choose two items from the below

- Caramelised lemon tart
- Baked chocolate tart
- Vanilla pannacotta **GF**
- Traditional steamed sticky date pudding
- Passionfruit parfait **GF**

On the table- **Add \$3 per person**

Home baked breads, local olive oil and dukkah with pesto *

V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE | * CAN BE MADE GLUTEN FREE |  VEGAN

\$70 per person

Choose **two Entrée, two Mains and two Desserts**
to be served as an alternate plate drop

Entrée

Choose two items from below

Chicken liver parfait **GF**

Chicken Caesar salad *

Soup of Day **GF**

Vegetable tart **V**

Main

Choose two items from below


Free range marinated grilled chicken breast **GF / DF**

Mustard roasted beef sirloin **GF**

Grilled Akaroa salmon **GF / DF**

Local duck confit **GF**

Pork belly **GF / DF**

Grilled tofu **GF / V /** 

Choose one item from below

Mushroom risotto **GF / V**

Chateau potatoes **GF / V**

Duck fat roast potatoes **GF / DF**

Kumara mash **GF / V**

French style mash potato **GF**

Choose your side

Seasonal salad **GF / DF / V**

Roasted mixed vegetables **GF / DF / V**

Steamed seasonal vegetables **GF / V**

Dessert

Choose your side

Caramelised lemon tart

Baked chocolate tart

Vanilla pannacotta **GF**

Traditional steamed sticky date pudding

Passionfruit parfait **GF**

On the table- **Add \$3 per person**

Home baked breads, local olive oil and dukkah with pesto *

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Premium Set Menu

\$80 Per Person

Bread on the table, two Entrée, two Mains and two Desserts
to be served as an alternate plate drop

Entrée

Trio Of Akaroa Salmon

Hot smoked on roast beetroot, cold smoked on cucumber &
grilled with dill mayonnaise **GF / DF**

Tasting Plate:

Chicken liver parfait with toasted sourdough and balsamic glaze,
venison carpaccio on salad with parmesan cheese and olive oil,
pressed cold smoked Akaroa salmon & herbs on roasted
beetroot and horseradish sauce

Main

Roast Canterbury Lamb Rack

With potato and kumara tart (5 bones)

Grilled Beef Fillet

Sautéed with wild mushroom, merlot red wine sauce,
french style, mash potato with bacon and truffle **GF**

Served to table:

Seasonal Salad & steamed vegetables **GF / V**

Dessert

Selection Of Three New Zealand Cheeses

Served with homemade oat biscuits, crackers, relish,
dried & fresh fruit

Tasting Plate:

Five mini desserts selected by our Pastry Chef

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