

Agave Restaurant Group Set Menus 2017

This range of menus are for groups of 10 or more. For all enquiries and bookings, please contact our team on (09) 236-5041 or email dine@castaways.co.nz
A deposit is required to secure all group bookings of 15 or more guests. Activities, spa treats, private functions and accommodation are also available.



Set Menu – Stonegrill Lunch

\$45 pp

Enjoy an interactive dining experience with this special Stonegrill menu. Mains are presented on a heated volcanic granite stone and you simply turn your meat over to sear, cook to your liking and then slice as you wish.

To Share

Garlic Parmesan Breads

Parmesan & garlic ciabatta bread drizzled w pesto oil

The Main Course

Choose one of the following to enjoy.

All served with salad & fries

Karioitahi Seafood Grill

Fresh market fish, prawns, mussels and scallop w red pepper aioli

Or

Piggy Back Fillet

200g aged Angus fillet wrapped in streaky bacon

Served w black truffle aioli

Or

Black Sands Surf & Turf

200g aged Angus sirloin with mussels, cockles & tiger prawn served w garlic cream sauce

Or

Pacific Yellow Fin Tuna

200g tuna loin served with pineapple and mango salsa

Dessert

Orange Saffron Brulee

Served with pistachio biscotti and mango ice cream

Or

Coconut Roll

Frozen coconut curd, meringue, toasted coconut w roasted pineapple

Set Menu – Dinner or Lunch

Two Courses \$50 pp

(select for the group entree + main or main + dessert)

Three Courses \$65 pp

Breads for the table

Garlic bread, Bruschetta, Cobb loaf and dips

Entree

Entrée platters to share

Antipasto platters to share

The Main Event

Line caught fish pan fried w pistachio crust served with prawns & mussels on potato gratin, coconut saffron sauce broccoli flowerets and squid ink aioli

Or

Duck breast w honey glazed baby carrots, celeriac puree, baby corn, asparagus tips wrapped in pancetta and orange reduction

Or

Aged Angus beef w parsnip puree, cauliflower, baby carrots, kales, crisps, confit fondant potatoes, red wine jus

Or

Chicken porcini roulade w carrot ginger roulade edamame beans, baby cabbage, enoki mushroom, miso foam

Or

Potato saffron gnocchi w kale, mushrooms, eggplant, goats cheese, pine nuts and creamy tomato sauce

Dessert

Orange saffron brulee w pistachio biscotti and mango ice cream

Or

Chocolate Jaffa Bavaois w orange jelly and orange syrup and chocolate Jaffa snow

Or

Apple rhubarb crumble w vanilla anglaise, berry coulis, ginger oats & plum ice cream

Set Menu – Stonegrill Dinner

\$65 pp

Enjoy an interactive dining experience with this special Stonegrill menu. Mains are presented on a heated volcanic granite stone and you simply turn your meat over to sear, cook to your liking and then slice as you wish.

On Arrival

Castaways` Canape Platters to Share

-Garlic Parmesan bread

-Pork, apple & thyme bites w onion jam

-Spoons of calamari

The Main Event

Choose one of the following to enjoy

Karioitahi Seafood Grill

Fresh market fish, prawns, mussels and scallop w red pepper aioli

Or

Piggy Back Fillet

200g aged Angus fillet wrapped in streaky bacon

Served w black truffle aioli

Or

Black Sands Surf & Turf

200g aged Angus sirloin with mussels, cockles & tiger prawn served w garlic cream sauce

Or

Pacific Yellow Fin Tuna

200g tuna loin served with pineapple and mango salsa

To Finish

A platter to share with selection of desserts