

# PICŌ BAR + EATERY

## **BANQUET SHARING MENU \$50PP, MINIMUM 4 PEOPLE**

### ***ALL DISHES SERVED TO SHARE***

#### **TO START:**

Warm manzanillo olives, thyme and chilli (gf)

Catalonian tomato bruschetta: Blush tomatoes, basil, EVO oil

Smoked tarakihi pate, sourdough, vegetable crudités (can be gf)

Tokyo chicken crispy thighs, edamame, ponzu salad

Cauliflower fritters, sherry drunken raisins, caper popcorn (can be gf)

#### **MAINS:**

Half a wood-roasted chicken, salsa rosso (gf)

Wood-baked fish, caper butter, lemon (gf)

Angus sirloin, onion rings, salsa verde (can be gf)

Mushroom risotto, truffled mascarpone (gf)

#### **SERVED WITH:**

Triple cooked fries, parmesan & truffle butter, and

Chopped cos lettuce salad, ranch dressing (gf)

#### **DESSERT (optional, add \$15pp):**

Cinnamon churros, salted caramel sauce

Chocolate, cointreau & raisin cake, soft cream

Pico cheese board (can be gf)  
served with bread, crackers, fruit and pinot jelly

# PICO SET MENU

**\$65PP**

***SERVED AS INDIVIDUAL PORTIONS (EXCEPT BREAD)***

Garlic and rosemary flatbread, smoked paprika oil with selection dips

## **TO START a choice of:**

Pork belly bao buns, iceberg lettuce, showstopper sauce

Tokyo chicken crispy thighs, edamame, ponzu salad

Citrus marinated scallop - ceviche, shaved fennel (gf)

Potato gnocchi, blue cheese cream, vine tomatoes & fresh basil

## **MAINS a choice of:**

Half a wood-roasted chicken, salsa rosso (gf)

Wood-baked fish, caper butter, lemon (gf)

Angus sirloin, onion rings, salsa verde (can be gf)

Mushroom risotto, truffled mascarpone (gf)

## **SERVED WITH:**

Green beans, almonds, mint yoghurt, garlic chips (gf)

Agria potato bravas, chorizo sausage, parsley, lemon zest (gf)

Chopped cos lettuce salad, ranch dressing (gf)

## **DESSERT a choice of:**

Cinnamon churros, salted caramel sauce

Chocolate & Cointreau cake, soft cream

Pico cheese board (can be gf)  
served with bread, crackers, fruit and pinot jelly

*Menus subject to change*