

BUSTER GREENS

FAMILY-STYLE
SHARED DINNER MENU
MAY 2024

Designed to share
No need to make any decisions! We've done it all for you.
You will experience each dish on your chosen course option

Two courses - 65 pp
Three courses - 75 pp

ENTREES

Hot smoked Akaroa salmon, citrus soy dressing,
smoked creme fraiche, dill, puffed black rice, fennel slaw (GF)

Confit pumpkin + pecorino arancini, rosemary mayo,
jalapeno salsa verde (GFO)

Warmed sourdough, confit garlic hummus,
fried curry leaf, spiced butter (GFO/VO)

MAINS

Slow cooked lamb shoulder, parsnip puree, date,
toasted macadamias, crispy kale, pinot noir jus (GF)

Crispy pork belly, eggplant miso puree, tamarind caramel,
Nashi pear, cabbage slaw, candied cashews (GF)

Brocollini, baby carrots, whipped tahini, za'atar almonds,
puffed grains, crispy chickpea, dill oil (V)

Double cooked smashed Agrias,
confit garlic dressing (GF, V)

Local greens, celery seed dressing (GF, V)

DESSERTS

Lemon posset, caramelised white chocolate, hazelnut
strawberry, mint granita (GF)

Frozen peanut butter parfait, miso caramel,
candied peanuts, chocolate mousse, roasted pear (GF)

GF - Gluten Free / V - Vegan / O - Option