

# BUSTER GREENS

FAMILY-STYLE  
SHARED DINNER MENU  
DECEMBER 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

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## ENTREES

Hot smoked Akaroa salmon, smoked creme fraiche,  
crispy capers, dill, beetroot tuile, ponzu, pickled cucumber,  
seed cracker (GF)

Charred asparagus, whipped goat cheese, marinated tomato,  
sherry gastrique, toasted seeds, soft herbs (GF, VO)

Warmed sourdough, confit garlic hummus,  
fried curry leaf, green oil (GFO/V)

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## MAINS

Slow cooked beef short rib, carrot puree, glazed onion, date jam,  
puffed grains, merlot jus (GF)

Musakhan: marinated chicken thigh, house flatbreads, garlic labneh,  
sumac onions, pinenuts, gremolata, soft herbs (GFO)

Glazed baby carrots, herb labneh, cashews (GF, VO)

Double cooked smashed agrias,  
confit garlic aioli, rosemary salt (GF, VO)

Roasted beetroot, walnut, feta, local fresh greens, herb oil (GF, VO)

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## DESSERTS

Lemon posset, caramelised white chocolate,  
elderflower meringue, fresh berries (GF)

Tiramisu: ladyfingers, espresso, spiced rum mascarpone, chocolate,  
candied orange, citrus gel