

Feast

Whether it's a relaxed family gathering, a corporate function or a special celebration, we're here to make dining the easiest part of your event.

Moreish
bespoke catering

Our catering is built around flexibility and flavour — chef-prepared feasts delivered straight to your door, beautifully packaged and ready to serve or easily reheated. No shopping, no prepping, no clean-up. Just exceptional meals, ready when you are.

Expect generous helpings of flavour and care in every dish, from succulent local meats and hearty roasts to vibrant seasonal salads and indulgent desserts. Our menus are made to please a crowd.

So whether you're feeding a house full of guests, celebrating a milestone or treating the team, let us take care of the food. You get to slow down, savour the moment and focus on what really matters.

Let us bring the restaurant to you.

Prices exclude GST (15%).

FEAST

Classic Feast \$60.87 per person

Mains

Select 2 from the following:

- Lamb Backstrap: Pomegranate Molasses and Pea and Feta Couscous
Ready to serve
- Spiced Lebanese Chicken: Green Goddess Dressing and Crunchy Dukkah
Ready to serve
- Moreish Glazed Ham on the Bone: Artisan Mustards
Ready to serve
- Smoked NZ Salmon: Creme Fraiche
Ready to serve
- NZ Beef Fillet Seared: Moreish Salsa Verde
Ready to serve
- Thai Beef Salad: Fresh Herbs, Crunchy Greens and Chilli Lime Dressing
Ready to serve
- Pork Belly: Sticky Ginger Beer Reduction
Reheat before serving - ready to roast
- Creamy Mushroom Chicken Thighs: Spinach
Reheat before serving
- Mushroom Ragout: Polenta
Reheat before serving
- Whole Side of Salmon: Creme Fraiche, Capers and Dill
Reheat before serving - ready to bake
- Pumpkin Soup: Creme Fraiche
Reheat before serving
- Roast Lamb Oyster Shoulder: Pinot Jus
Reheat before serving
- Beef Fillet Seared: Pinot Jus
Reheat before serving - ready to bake

Sides

Select 2 from the following:

- Moreish Herbed Potato Salad

Ready to serve

- Roasted Pumpkin and Feta Salad: Capsicum, Red Onion and Miso Dressing

Ready to serve

- Rainbow Slaw: Toasted Seeds and Sesame Dressing

Ready to serve

- Mediterranean Orzo Salad: Olives, Feta, Cucumber, Sundried Tomato and Herbs

Ready to serve

- Kumara and Spinach Salad: Green Beans, Pickled Onions, Parmesan and Maple Dressing

Ready to serve

- Haloumi Green Apple Salad: Mesclun, Hazelnut, Coconut Lime and Chilli Dressing

Ready to serve

- Roast Spuds: Rosemary, Olive Oil and Flaky Salt

Reheat before serving

- Winter Root Vegetable Medley: Herb Oil

Reheat before serving - ready to roast

Complimentary to your order

Includes all of the following:

- Seasonal Green Leaf Salad
- Bread Box with Moreish Butter

Classic Feast - Dessert \$10.43 per person

Dessert

Select 1 from the following:

- Large Lemon Tart: Tangy Citrus Curd
- Basque Cheesecake
- Chocolate Brownie (Flourless)
- Almond Plum Cake: Greek Yoghurt
- Sticky Date Pudding: Butterscotch Sauce
- Banana Bread: Caramel Mascarpone and Bruleed Banana
- Rhubarb and Apple Crumble

FEAST - EXTRAS

Antipasto Box: Cheese, Cured Meats, Fresh Fruit, Condiments and Crackers

\$0.00