

# YOUR DETAILS

**Organisers Name**

-----

**Contact Details**

-----

**Email**

-----

**Tel:**

-----

**Date & Time of Function**

-----

**Number of Guests**

-----

**Area Required**

-----

**Function Type**

-----

**Extra Information such as dietary requirements.**

-----

-----



<b>Dinner Set Menu</b>		No: Menu Choices		
<b>Select (Tick)</b>	<b>Course</b>	<b>T1</b>	<b>T2</b>	<b>T3</b>
	Welcoming Bread (to share) + Main	45	47	50
	Two Courses (Select Entrée/Main/Dessert Combo)	58	60	63
	Welcoming Bread + Two Courses (Select Entrée/Main/Dessert Combo)	66	68	71
	All Three Courses (Entrée, Main & Dessert)	70	72	75
	All Three Courses + Welcoming Bread	75	77	80

	No. of Menu Choices Per Group		
	Tier 1	Tier 2	Tier 3
Entree	2	2	3
Main	2	3	4
Dessert	2	3	3

**Sign of the Takahe**  
200 Hackthorne Road  
Cashmere,  
Christchurch 8002  
+64 (3)925 8766  
info@signofthetakahe.co.nz  
manager@signofthetakahe.co.nz  
www.signofthetakahe.co.nz  
@SignofthetakaheNZ

# SET DINNER MENU

Groups 20+

(Pre-order required over 25 guests\*)

## WELCOMING BREAD

(to share)

- Breads & Dips** (GF & DF Option Available)

Selection of Breads | Smoked Butter | In-house made spreads

- Flat-bread** (GF)

Garlic | Rosemary | Mozzarella

---

## ENTRÉE

- Braised Beef Rib** (GF Option)

Ponzu Glaze | Puffed Beef Tendon | Herb Slaw

- Beetroot Salad** (Vegan Option available)

Roast Beetroots | Falafel | Whipped Tofu | Toasted Seeds | Goats Curd

- Mussels**

NZ Mussels | Napoli & Chorizo Sauce | Toasted Sourdough (GF Option)

---

## MAIN

- Winter Chicken** (GF, DF)

Confit Chicken Maryland | Fennel | Celeriac | Orange Salad | Pomegranate & Molasses Dressing  
**Harry Ell Ribeye**

250g Ribeye cooked Medium Rare | Celeriac Remoulade | Fondant Potato | Beetroot Puree | Jus or Garlic & Anchovy Butter

- Takahe Fish en Papillote** (GF available)

Market Fresh Fish | Braised Kale | Clams | Crusty Sourdough | Squid Ink Tapioca Crisp

- Risotto Verde** (GF) (Vegan option available)

Edamame Beans | Peas | Watercress | Whipped Goats Cheese | Lemon | Pecorino

---

## DESSERT

- Seasonal Bombe Alaska**

Vanilla Sponge | Meringue

- Rich Chocolate Mousse** (GF)

Pinot Cherries | Vanilla Mascarpone | Liquorice Chips

- Seasonal Panna Cotta** (DF) (Vegan available)

Coconut | Lime | Raspberries | Meringue | Toasted Coconut

---

- \* Our restaurant is a popular choice for group bookings, we have a great choice of large dining areas and table configurations.
- \* To speed up delivery of food to your guests, Our kitchen is compact but efficient. (Best things come out of small packages) Nevertheless, unless otherwise agreed we advise **all group booking guests to pre-order** confirm numbers and guest menu selections within 72hours especially if guest numbers exceed 25 people.
- \* If you do **choose to order on the night** (under 25 people), please let us know in advance and please bear in mind that your Starter and/or Main may take around half an hour from taking the order.
- \* On a normal day, our maximum seated at one table in our restaurant is 6-14 guests. Above that we do rearrange and join tables accordingly, Therefore, we strongly advise you to confirm numbers asap. We have the right to free up reserved tables if your guests numbers drop below estimated.
- \* Early Booking is highly recommended.
- \* Menu, Prices & ingredients may change due to seasonal and/or distribution impacts from current Covid Levels.