

SHARING BOARDS



CALDERA SIDES

Estate Board

Freshly shucked Marlborough oysters
Lemon garlic mussels
Akaroa salmon
Venison rump with red wine jus
Artisan crafted cured meats:
salami, ham
Selection of Barrys Bay cheeses
Bread and Crackers
Olives
House made pickles & fruit preserves
Twice cooked potatoes
Seasonal summer vegetables

Serves 2
140

Serves 4
270

Lumina Lamb Shoulder Board

12 hour braised Lumina lamb shoulder
Twice cooked potatoes
Seasonal summer vegetables
Red wine jus

Serves 2
190

Serves 3
220

Serves 4
250

Twice Cooked Potatoes

with black garlic sour cream (GF)

20

Warm Marinated Olives

with paprika | flaky salt (VGN)

15

Freshly Baked Bread

with olive oil | herb butter

20

CALDERA