

CANAPÉS MENU



venuesotautahi.co.nz

**VENUES
ŌTAUHAHI**

[@venuesotautahi](https://www.instagram.com/venuesotautahi)

Venues Ōtautahi Food Ethos

Ōtautahi, initially a food gathering place on the banks of the Ōtākaro where the Ngāi Tahu and Ngāi Tūāhuriri food story was woven into Ōtautahi's fabric. Ngāi Tahu was familiar not only with the coastline surrounding Ōtautahi but also with the inland plains, mountains, and lakes. This relationship with the natural world, gathering food, and working with food is essential to how we cook and prepare our food today.

Kaitiakitanga means the land is a resource to be respected. Growers, producers, farmers, and chefs must care for the land and the environment using thoughtful and sustainable methods and being sure to always act with future generations in mind.

Our produce comes from Canterbury and represents the biodiversity of the region. Our geological position provides excellent soil, water, and the suitable climate creates ideal growing and farming conditions. We are so close to the source of some of the world's best produce and producers.

This food represents responsibility, sustainability, geography, and culture. If we know where our food comes from, it helps us understand why it feels good to eat it.

Our New Zealand producers, growers, farmers, and their products contribute significantly to the evolution of our food culture. We are committed to purchasing from within the region. Buying from the community that supports the venues allows our guests to share and experience the region's food and beverage and help to support local suppliers, farmers, and producers.

These dishes show respect to the incredible ingredients of Canterbury and its food community of special people who farm, harvest, produce and serve.

Authentic dishes are made with care and respect for the region and its diverse history.



Cocktail Events

From Kaikoura crayfish lollipops and local gin cocktails through to High Country lamb sausage rolls with North Canterbury Pinot, we know how to party. Our custom canapés, bowls and beverages are all shaped by the region. These menus are crafted to best showcase our venues, producers, and their food.

One-hour canapé package – \$28.80 per person

Please select four canapés

Two-hour canapé package – \$51.50 per person

Please select six canapés

Please select one bowl dish

Five-hour canapé package – \$92.70 per person

Please select six canapés

Please select two bowls

Please select one petit four

Please select one produce platter



Canapés

Please select one from each of the following categories

From the Coast

Soy cured Akaroa salmon tartare, oak smoke and green chilli bavarois *df nf*

Torched hamachi king fish, green chilli, avocado, puha and charcoal tart *df nf - gf on request*

Smoked green-lipped mussel croquette with lemon, spring onion, garlic, and charcoal panko *nf*

Kaikoura paua, lemon, chives and cream fraiche pitivier *nf*

Crayfish lollipops with champagne and chive aioli *nf gf df*

From the Plains

Fried free-range chicken with kawa kawa salt and nasturtium aioli *gf*

Roasted chicken, fromage blanc, fennel and fine herb tart *nf - gf df on request*

Duck parfait cornetto, Braeburn gel and toasted hazelnut *nf on request*

Confit duck and wild watercress pie *nf*

Chicken, shallot, white truffle and buckwheat corn dog with white truffle aioli *gf nf df*

Smoked duck, puha, green chilli and ginger wonton with green chilli kinakai *df nf*



From the High Country

Black origin wagyu with agria pave and black garlic aioli *gf nf*

Luxe wagyu beef sliders with gruyère, pretzel, truffle aioli and pickles *nf - gf df on request*

High country lamb and smoked garlic sausage roll with salsa verde *nf*

Smoked beef rib, watercress, lemongrass, kaffir lime and chilli wonton with XO mayonnaise *df nf*

Acorn fed pork, fried barley, whole grain mustard with wild acorn aioli *nf*

Lamb presse, fried barley croquette and smoked garlic aioli *nf*

From the Gardens

Zucchini, goats’ cheese, hemp seed, organic barley arancini with wild rocket aioli *v nf*

Portobello and walnut sausage rolls with caramelised onion ketchup *v*

Corn, feta and agria bon bons with vinegared chilli flakes and sorrel aioli *v nf*

Fried haloumi slider with salsa verde aioli and pretzel *v nf - gf on request*

Peninsula black olive arancini with local grains and black garlic mayonnaise *v nf*

Bowls

From the Coast

Off the coast calamari, green chilli, lime, puha, kaffir, lemongrass, and green chilli nahm jihm *df nf*

Hot smoked hamachi crudo with cucumber, lemon, radish, shallots and beach herbs *df gf nf*

Oak smoked Akaroa salmon, puha, green chilli nahm jihm, charcoal, kaffir lime, pearls *df nf*

From the High Country

Angus beef fillet, Paris mash, wild mushrooms, nasturtium and jus *gf nf - df on request*

High country lamb, smoked eggplant, white hummus and flat bread *df nf - gf on request*

BBQ beef sirloin with parmesan, salsa verde, iced radish and wild rocket *gf nf - df on request*

From the Gardens

Halloumi tacos with salsa verde aioli, green chilli, and wild rocket *v nf - gf on request*

Slow roasted eggplant with calvo nero, black garlic, puffed quinoa and saffron vinegar *v gf nf - df vg on request*

Wood-roasted mushrooms, gnocchi , pecorino romano, black garlic butter and fresh herbs *v nf*

Petit Fours

\$6.20 per petit four per person

Petit brioche donuts with dusted sugar *v*

Winter plum truffles with dark chocolate and harakeke *v gf nf*

Rhubarb macaroons with sour cherry gel and cinnamon crème *v gf*

Organic lemon tarts with thyme meringue *v df*



Food Bars, Platters and Stations

The food bars, platters and stations can be served to bar leaners, side tables or as a food station. They can also be served as platters to the tables before or after dinner.

Cheese Station

\$16.50 per person

Aged Cheddar *v gf nf*
Clothbound, savory and complex

Windsor Blue *v gf nf*
Creamy, sharp, rich

Little River Brie *v gf nf*
Neudorf valley, Oaklands A2 milk

Accoutrements

Grizzly sourdough loaf *v vg df nf*

Spelt lavosh *v vg df gf nf*

Plum gel *v vg df gf nf*

Produce Station

\$29.00 per person

Poaka finocchiona salami *df gf nf*
Poaka hand-crafted finocchiona salami from free-range acorn-fed pork

Poaka Coppa ham *df gf nf*
Poaka dry-cured shoulder from free-range acorn-fed pork

Local seasonal vegetables *v vg gf df nf*
Seasonal vegetables, smoked, pickled and cured

Aged Cheddar *v gf nf*
Clothbound, savory and complex

Windsor Blue *v gf nf*
Creamy, sharp, rich

Little River Brie *v gf nf*
Neudorf valley, Oaklands A2 milk

Accoutrements

Grizzly sourdough loaf *v vg df nf*

Wild rocket and pumpkin seed pesto *v vg gf df nf*

Additional Items

Extra Canapé - \$6.20 each

Extra Bowl - \$16.50 each

Extra Petit Four - \$6.20 each

Vegan Produce Station

\$20.50 per person

Cold smoked vegan carrot Lox *v vg gf df nf*

Eggplant and fermented barley miso *v vg df nf*

Plant based pastrami with fresh spices and chilli *v vg df nf*

Local vegetables, raw, pickled and cooked *v vg gf df nf*

Canterbury selection vegan cheese *v vg df nf*

Accoutrements

Grizzly sourdough *v vg df nf*

Spelt lavosh *v vg df gf nf*

Oyster Bar

\$18.50 per person

Select cold climate pearl oysters freshly shucked onto salt ice *df gf nf*

Accoutrements *v vg gf df nf*

Horseradish ice

Rhubarb mignonette

Nashi and champagne vinegar

Seafood Bar

\$35.00 per person

Hot smoked Akaroa salmon with fine herbs *df gf vg*

Littleneck clams with shallots and champagne vinegar *df gf vg*

Green-lipped mussel escabeche *df gf vg*

Select cold climate pearl oysters *df gf vg*

Accoutrements

Puftaloons, blini and sourdough *df nf vg*

Rhubarb mignonette *v vg gf df nf*

Nashi and champagne vinegar *v vg gf df nf*

Crème fraiche *v gf nf*





*All menu prices are exclusive of GST.
Pricing is valid for events prior to 30 June 2026, from which an annual price increase of 3% will apply.*

- Key**
v = Vegetarian
gf = Gluten Free
nf = Nut Free
df = Dairy Free
vg = Vegan

WHERE WORLDS COLLIDE

VENUES
ŌTAUTAHĪ