



Killer Prawn Restaurant Bar Pizza



Hors d'oeuvres
\$22.50 per person

Hors d'oeuvres

Tempura prawns with sweet chilli & honey mustard
Chilli & garlic chicken satay with peanut sauce
Crispy Thai chicken dumplings with sweet chilli sauce
Tortilla rollups with various fillings
Assorted sushi rolls & soy
Steamed pork dim sim
Coconut marinated raw fish in Asian spoons
Garlic crusted mussels
Mini whitebait fritters with tartare
Crispy smoked paprika calamari with garlic aioli
Prawn & shitake wontons with wasabi aioli
Button mushrooms stuffed with hoisin pork
Cajun beef stix with apricot sauce
Beef koftas with yogurt
Indian red onion pokuras with tamarind chutney sauce
Steamed crab lantern dumplings
Pork gyozas with soy
Malaysian beef satays
Smoked salmon blinis with crème fraiche
Mini lamb burgers with char grilled vegetable relish
Crunchy prawn twisters with honey mustard mayo
Feta stuffed peppers
Ham & mushroom filled filoettes
Mini steamed pork buns
Pizza's
Crystal prawn dumplings with ponzu
Mini black forest roll topped with a maraschino cherry
Chocolate dipped strawberries (seasonal)
Chocolate & cappuccino éclairs

The above hors d'oeuvres are examples only. Our chef will select the ideal ones for your function depending on season & availability.
The Red Package is ideal for groups wanting to mix and mingle in a more informal style.



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THE SILVER

A 2 course menu
\$35.00 per person

To begin

Garlic and parsley mini sticks along with zataar grilled pita, accompanied by our own dips and spreads

Main course

Margarita marinated BBQ chicken breast over char grilled courgette ribbons, garlic roast pumpkin, stuffed tomatoes and a tangy lemon rosemary sauce. Tastylicious!

OR

Fish of the day - fresh is always the best! Chef's style, prepared daily, changing with the season

OR

300gm New York cut sirloin steak, served medium rare on whipped potatoes with mushroom sauce and crumbed cauliflower

Feel like a little more? You could add...

Tempura Prawns

Always popular and served with honey mustard mayo and sweet

Thai chilli sauce

\$27.00 per dozen

OR

Fresh oysters

Natural, kilpatrick or tempura battered...when available and at market price

OR

Dessert

Add a selection from our delicious desserts for \$11.50 per person





Killer Prawn Restaurant Bar Pizza



UPSTAIRS

THE GOLD

A 3 course menu
\$49.00 per person

To begin

Garlic and parsley mini sticks along with zataar grilled pita, accompanied by our own dips and spreads

Entree

Seafood chowder

Straight from the briny, all the fruits of the sea, bound in a creamy chowder with melted string cheese

OR

Crispy South Island calamari circles, fried and served with a sweet chilli, coriander mayonnaise and a chipotle, anchovy dip

OR

K.P. Caesar salad, our own ever popular garlic and anchovy dressing, cos lettuce, shaved parmesan, boiled eggs and croutons

Main

Margarita marinated BBQ chicken breast over char grilled courgette ribbons, garlic roast pumpkin, stuffed tomatoes and a tangy lemon rosemary sauce. Tastylicious!

OR

Fish of the day - fresh is always the best! Chef's style, prepared daily, changing with the season

OR

300gm New York cut sirloin steak, served medium rare on whipped potatoes with mushroom sauce crumbed cauliflower

Feel like a little more? You could add...

Tempura Prawns

Always popular and served with honey mustard mayo and sweet Thai chilli sauce

\$27.00 per dozen

OR

Fresh oysters

Natural, kilpatrick or tempura battered...when available and at market price

OR

Dessert

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THE PLATINUM

A 3 course menu
\$56.00 per person

To begin

Garlic and parsley mini sticks along with zataar grilled pita, accompanied by our own dips and spreads

Entree

Quick fired scallops perched on double smoked speck, mozzarella arancini covered with a roast bell pepper drizzle

OR

Tender baste-blackened Louisiana-style chicken salad with olives, cherry tomatoes and a lemon, roasted garlic dressing

OR

Sesame prawn cutlet salad with soba noodles, shredded fennel and avocados in a tahini dressing

Main

En Papillote salmon - fresh Akaroa salmon fillet, seasoned and encased in a paper envelope along with aromatic herbs, white wine and gourmet vegetables, all baked in the oven

OR

"AngusPure" eye fillet, prime peppered 250gm accompanied by whipped potatoes, vegetables and jus. Served with mushroom sauce

OR

Garlic pan flamed prawns in a lemon and parsley cream amongst double smoked speck and mozzarella arancini with a fennel, almond and orange salad

OR

Succulent rack of lamb served with a cumberland sauce, roast pumpkin and courgette ribbons

Feel like a little more? You could add...

Tempura Prawns

Always popular and served with honey mustard mayo and sweet Thai chilli sauce
\$27.00 per dozen

OR

Fresh oysters... Natural, kilpatrick or tempura battered...when available and at market price

OR

Dessert

Add a selection from our delicious desserts for \$11.50 per person