



FUNCTIONS & SPECIAL EVENTS MENU

SHARING PLATTERS

**SEASONAL FRUIT & VEG
PLATTER** **\$40**

A colorful array of fresh, seasonal fruits and vegetables served with a variety of dips

CHEESE PLATTER **\$50**

An assortment of cheeses paired with chutneys, relishes, crackers, and bread, perfect for any cheese lover

CURED MEATS PLATTER **\$50**

Featuring an assortment of prosciutto, salami, chorizo, ham, pickles, olives, and sliced bread, perfect for charcuterie lovers

MINI SAVOURY PLATTER **\$60**

A platter of 50 mini savory bites, featuring classic favorites such as potato top, mince and cheese, quiche and mini sausage rolls

FRIES AND MORE

Satisfy your cravings with our irresistible fries, curly fries, and wedges - perfect for sharing with friends and family and a must-have for any event!

FRIES **\$12**

CURLY FRIES **\$15**

WEDGES **\$16**

GARLIC BREAD **\$5 EACH**

10 INCH PIZZAS

MEAT LOVERS **\$18**

Chorizo, ham, salami, pepperoni, red onion and mozzarella cheese with a swirl of BBQ sauce

**SMOKED CHICKEN, BRIE &
CRANBERRY** **\$18**

Shredded smoked chicken topped with mushrooms, red onion and cherry tomatoes along with creamy brie cheese and plum sauce

PEPPERONI **\$16**

A classic favourite, pepperoni and melted mozzarella cheese on a crispy crust

CLASSIC VEGGIE **\$14**

Loaded with fresh, flavorful ingredients. Topped with mushrooms, red onion, cherry tomatoes, capsicum, spinach, and mozzarella cheese

HAWAIIAN **\$14**

Pineapple, ham and bacon with melted mozzarella cheese on a crispy crust

HAM & CHEESE **\$12**

A delicious and classic combination. Topped with savory, thinly sliced ham and melted mozzarella cheese on a crispy crust

CLASSIC CHEESE **\$10**

Melted mozzarella cheese on a crispy crust. A simple and delicious pizza that is perfect for any occasion

GF PIZZA BASE **+\$2**

PRE-ORDERING REQUIRED

The Grind Kitchen and Bar requires customers to place pre-orders for platters and pizzas for any function or special event that they have booked with us at least 7 days before the event. This allows us to ensure that we have enough time to prepare and have the necessary ingredients on hand for your event.

In addition to placing pre-orders, contact our team if you have any special requests or dietary requirements. We understand that some guests may have specific needs, such as food allergies or dietary restrictions, and we want to ensure that everyone is able to enjoy the food at your event. Our team will work with you to discuss options and find a solution that meets your needs.

CONTACT INFO

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