

# GASLIGHT

## ENTREES TO SHARE

### BREADS & SPREADS

*Artisan Stone Baked Ciabatta & Focaccia  
With Olive Oil, Balsamic & House Made Dips*

### ANTIPASTO PLATTER

*Chefs Selection Of Meats, Cheeses & Preserves,  
Served with Crostini, Chutney & Dips*

## FRENCH & ITALIAN MAINS

### FUNGHI FUME GNOCCHI

*Wild & Fresh Mushrooms, Havoc Bacon, Confit Garlic, Shaved  
Parmesan & Truffle Oil*

### TUSCAN BEEF RAGU FETTUCCHINI

*Braised Beef in Red Wine with Tomato, Capsicum, Rosemary & Shaved  
Parmesan*

### INFERNO FETTUCCHINI (v)

*Sundried Tomatoes, Olives, Capers, Confit Garlic, Fresh Chili &  
Marinated Feta*

## BOEUF

*Porterhouse Steak topped with Jus & Cafe De Paris Butter (25 Ingredients), Served with a Green Garden Salad, Thyme Marinated Mushrooms & Rustic Chips*

## POISSON DU JOUR

*Pan Fried Fish of the Day topped with Fresh Salsa Verde on a Herb Crusted Potato Rosti. Accompanied by Feta & Capsicum Salad with Preserved Lemon Dressing*

## PORC RAVAGES

*Havoc Pork Scotch Fillet Served Medium-Rare  
Served with Hasselback Potato, Crispy Havoc Bacon, Fennel & Braised Red Cabbage*

## DESSERT

### TIRAMISU

*The Classic Italian Dessert, A Delicious Mix Of Light Sponge Fingers, Espresso & Mascarpone With Grated Dark Chocolate*

### CHOCOLAT CROISSANT

*Our Signature, Warm Layers Of Custard & Chocolate Croissant  
Served With Kapiti Vanilla Bean Ice Cream*

### GELATO

*A Trio Of Kapiti Mixed Berry & Limoncello Sorbet*



GRADUATION  
TERMS AND CONDITIONS  
\$65 PER HEAD  
RESERVATIONS ESSENTIAL

Gaslight offers a special 3 course set menu for graduation evenings. Please see the attached menu, allowing for seasonal changes.

We offer two sittings; 5:30/6pm and 8:30pm. Please be aware that tables have a set time frame for the evening.

Seating times for graduation dinners;

**Option One: 5.30/6pm- 8pm**

We open at 5pm, so your group is more than welcome to come immediately after your ceremony (a great option if you have elderly grandparents attending).

**Option Two: 8.30pm-Late**

The best option if you are graduating later in the afternoon and want time to take photos around the city. The second seating is extended until late so is ideal for people looking to have a longer stay in the restaurant or bar.

A \$130 deposit per group is required to make a reservation for graduation evenings (essentially 2x set menus pre-paid). Your deposit is required when the booking is made and we will contact you to confirm both your deposit and booking. This deposit will be taken off your total bill for the evening. Additional deposits may be required for large groups.

Deposits are to be paid to;

**Gaslight**

**06 0541 0295868 02**

**Ref= Name & Date of graduation i.e. A. Keys 12/12 Grad**

We ask that you please make your party aware of your booking time and set menu requirements, as well as alerting us to any dietary requirements for your table. We require 48hours notice to any changes in your groups' size.