

LA CAVE

PRIVATE DINING & EXPERIENCES



Tucked within Normanby, La Cave is
an intimate, private space for dining,
discovery, and connection.

NORMANBY

PRIVATE DINING

Whether it's a celebration, a special dinner, or simply an excuse to gather, the experience here is designed to feel personal, relaxed, and refined.

Our private dining offering includes a selection of seasonal menus — from the Normanby sharing menu to immersive evenings crafted by guest chefs.

You'll also find our Caviar Experiences, where fine wines meet the world's most luxurious ingredient.

Prefer something tailored?

We'd love to help shape something just for you — from the wine, sake, spirits and menu through to the finer details in between.



BOOKINGS

La Cave seats up to 10 -12 guests comfortably (with capacity for 16 on request).

There's no room hire when dining from our Normanby menu with a total spend of \$1,500 or more. For events below this value, a \$50 per person room hire applies.

For Private Chef experiences, a \$1,000 room hire is charged, and a non-refundable \$1,500 deposit is required to secure the date.



All wines from our shelves are available to enjoy in La Cave — simply add \$20 corkage to the retail price.

Wines are served in Riedel Superleggero glasses.

A full selection of sake, spirits, beer, and non-alcoholic drinks is also available.

[Enquire today](#)

NORMANBY

MENU

to start

Focaccia + Butter, Sea Salt
Classic Gilda + Anchovy, Green Olive, Guindilla
House-made Pickle Plate

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### *to continue*

Chicken Liver Pâté + BeaBea's Baguette  
Torres Truffle Chips + Coppa, Caperberries  
Prosciutto + Fresh Buffalo Curd, Guindilla

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sweet course

Basque Cheesecake + Fig Vincotto

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### *cheese selection*

A selection of three deliciously  
ripe cheeses, served with condiments.

**\$78 per person**



# NORMANBY

## SEASONAL MENU

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### *to start*

Focaccia + Butter, Sea Salt  
Classic Gilda + Anchovy, Green Olive, Guindilla  
House-made Pickle Plate

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to continue

Chicken Liver Pâté + BeaBea's Baguette
Torres Truffle Chips + Coppa, Caperberries
Prosciutto + Fresh Buffalo Curd, Guindilla

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### *and then*

Croquetas + pancetta, jamón  
Burrata + semi-dried Tomatoes, Pesto

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sweet course

Basque Cheesecake + Fig Vincotto

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### *cheese selection*

A selection of three deliciously  
ripe cheeses, served with condiments.

**\$126 per person**



# PRIVATE CHEFS



Chef Geoff Scott

Known for his refined approach to seasonal New Zealand cuisine, Chef Geoff Scott brings classical French technique and a deep respect for local ingredients to every dish. His menus balance elegance and comfort, with a focus on flavour and detail.

# CHEF GEOFF SCOTT

FLAVOURS OF FRANCE

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## *canapés*

chicken liver parfait + mandarin confit  
cured monkfish + truffle mayonnaise  
jambon de bayonne + melon

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entrée

caramelised hapuka + cauliflower, leek & rocket
olive oil, basil infusion

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## *main course*

angus beef eye fillet  
pommes gratin 'michel rostang'  
spiced butternut puree, champignons  
sauce bordelaise

+ assiette de légumes verts  
sugar snaps, asparagus, baby carrots  
honey, thyme & yoghurt

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sweet course

apple tarte tatin
+ vanilla crème diplomat, lemon verbena sauce anglaise

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## *petit fours*

coconut financiers + macarons

**\$200 per person**

(Minimum 10 people)

# CHEF GEOFF SCOTT

AOTEAROA

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## *canapés*

polenta, whipped feta + roast capsicum  
cured prawn + wasabi mayo  
avocado, potato crisp + pomegranate



## *entrée*

marlborough salmon tartar  
cucumber, dill, coriander seeds,  
lime buttermilk dressing, radish & capers



## *main course*

cambridge duck breast  
baby beets, apple slaw, beetroot puree spiced honey red  
wine jus

+ kumara bar-be-que, crispy shallots,  
tahini dressing courgette, beans + snow peas, herbed yoghurt



## *sweet course*

fresh berry mille-feuille + sorbet, vanilla bean crème  
strawberry & mint essence



## *petit fours*

chocolate truffle + vinnies lime marshmallow

**\$200 per person**

(Minimum 10 people)



Chef Anthony Price

With a background in contemporary fine dining and a passion for Japanese precision, Anthony Price creates menus that are both inventive and deeply considered — blending technique, restraint, and an appreciation for exceptional produce.

# CHEF ANTHONY PRICE

## EIGHT COURSE DEGUSTATION

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scampi & dashi miso soup + South Island whitebait chawan  
mushi topped with Ikura

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sashimi don with oscietra caviar

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sweet miso Patagonian toothfish + dashi lime & cauliflower  
puree, yuzu tsuyu, finger lime, lime cured Hokkaido scallop

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scampi & blue cod gyoza + charred octopus, asparagus

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hibachi grilled first class NZ lamb rack + smoked butter  
kumara, charcoal eggplant, tsuyu & dashi

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A5 10 score Japanese Wagyu + charred crayfish,
ginger & tsuyu-beef jus, wagyu-fat béarnaise mousse,
smoked truffle salt

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yuzu, coconut, sable'

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umeboshi, lychee, miso, dulce de leche

\$250 per person

(Minimum 10 people)

CHEF ANTHONY PRICE

SHARING MENU

scampi dashi miso

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sushi & sashimi selection

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yuzu nashi salad

broccoli & sesame salad

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slow braised lamb ribs, Japanese curry

confit teriyaki pork belly

patagonian toothfish, sweet miso, cauliflower, miso

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A5 10 score Japanese wagyu, charred crayfish, ginger tsuyu
jus, wagyu fat bearnaise, smoked truffle salt

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umeboshi, lychee, miso, dulce de leche'

**\$2500**

(Maximum 12 people)



Chef Koji Murata

Trained in traditional Japanese cuisine, Chef Koji Murata is guided by balance, purity, and the quiet artistry of flavour. His menus are a reflection of true omotenashi — hospitality expressed through care, craftsmanship, and simplicity.

# CHEF KOJI MURATA

## EIGHT COURSE DEGUSTATION

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salmon miso – marinated egg yolk wrapped in salmon  
matsukaze – japanese-style chicken loaf  
kaki – fresh oyster with ponzu

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sashimi - crayfish, bluefin tuna chu-toro, snapper kobujime

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crayfish miso soup

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japanese vinegared salad

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sushi oishi - koji's specialty nigiri selection – bluefin tuna  
akami-zuke, flounder, aburi salmon

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salmon kenchin-yaki

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japanese wagyu beef

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matcha brûlée, mochi-dango with sweet soy, and cream puff

\$250 per person
(Minimum 10 people)

CAVIAR

A celebration of refinement and rarity, our Caviar Experiences in La Cave are designed to engage all the senses — guided tastings where texture, flavour, and craftsmanship come together beautifully.

Each experience is hosted by our team and tailored for small groups, making it as informative as it is indulgent.



CAVIAR MAFIA

A GUIDED TASTING



An elegant guided tasting featuring three distinct caviar expressions, each served in two styles — natural and paired.

The experience is complemented by a curated flight of Champagne, sake, and fine white Burgundy, chosen to highlight the delicacy and depth of each caviar.

Designed for intimate groups, it's a shared journey through luxury and flavour.

\$285 per person
(Minimum 8 people)

CAVIAR MAFIA

THE ULTIMATE EXPERIENCE

For those seeking something truly exceptional, this experience brings together rare and remarkable bottles.

IWA Sake by Richard Geoffroy
Philipponnat Clos des Goisses 2015
Bonneau du Martray Corton-Charlemagne Grand Cru 2018

each paired with three caviar expressions

Served both natural and as refined canapés, this is a tasting for the collector, the curious, and the connoisseur alike.



\$599 per person
(Minimum 8 people)

CAVIAR MAFIA

APÉRITIF ADD-ON

Enhance any La Cave menu with a caviar course
served as an apéritif.

A perfect prelude to dinner, it adds a note of elegance and
surprise to your evening, a simple yet
unforgettable way to begin.



\$120 per person