

TIPPLE

LITTLE TIPPLE

a little concoction from little culprit.
just add your own liquor

GRAZE

SMOKED FISH & CRISPS

smoked rillette, old bay seasoned crisps, pickles

CHICKEN LIVER PARFAIT

muscat & apple jelly, witloof, Otis' mum's brioche

HEIRLOOM TOMATOES & NDUJA

Curious Cropper tomatoes, nduja dressing, goat curd

MAIN

CULPRIT ROAST DUCK

roast duck breast stuffed with aromatic pork sausage
confit duck leg w/ our hoisin

CONDIMENTS

hoisin sour cream, plum sauce. cucumber, lettuce cups,
red chilli, peanut & shallot crunches

SWEET

MIANN CHOCOLATE MOUSSE

mulled quince jelly, labneh cream, cornflake treacle crunch

DELUXE DUCK KIT.

CONTAINS

Egg, peanuts, milk, soy, sesame
gluten, wheat, fish & wine.

GET SET.

SCAN QR CODE TO CHECK PLATING EXAMPLES.

Preheat oven to 200c for the main.

Remove the following from the fridge early;

Chicken liver parfait, tomato & nduja dressing.

TIPPLE

TERRY *CHOCOLATE, ORANGE & WALNUT*

1/2 fill two glasses with ice.

Add 40ml of bourbon or whisky into each glass.

Shake the terry and pour evenly into each glass.

Imbibe.

GRAZE

SMOKED FISH & CRISPS

Keep the fish rillettes in the fridge until ready to serve.

Serve alongside our old bay seasoned crisps & the pickled daikon.

CHICKEN LIVER PARFAIT w OTIS' MUM'S BRIOCHE

Allow to come to room temp for half an hour.

Toast your brioche, and cut in half diagonally.

Spread jelly & parfait onto the brioche or witloof.

HEIRLOOM TOMATOES & NDUJA

Slice the tomato into 1cm thick slices, and place in the centre of a small dark plate. Lightly season with flaky salt.

Dollop the goat curd onto of the tomatoes.

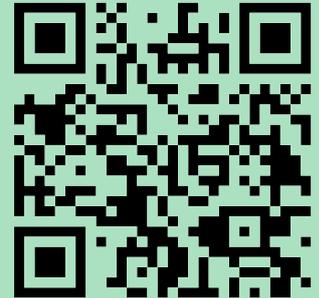
Stir the nduja dressing and spoon over.



HOW TO PLATE.
CULPRIT.CO.NZ/PLATES

GRAZE.

**GET SET.
SCAN QR CODE TO CHECK PLATING EXAMPLES.**
Preheat oven to 200c.



HOW TO PLATE.
CULPRIT.CO.NZ/PLATES

MAIN

ROAST DUCK

Remove the roasting tray from the bag.

Roast the tray containing the duck for 15-20 minutes until hot. Note: the duck is already cooked medium so you just need to reheat till hot but not overcooked.

Using a SHARP knife, slice the breast into 10-12 thin slices. Try to keep the duck breast all together, move the sliced breast to a plate or platter, place the duck leg beside it.

CONDIMENTS

In a small bowl combine thinly sliced cucumber, chilli & the pickle liquor. Allow to sit for 1 MINUTE ONLY then strain off and discard the pickle liquor.

Cut a little of the stalk from the bottom of the lettuce cups & discard.

Arrange condiments into neat piles beside the duck.

Condiment checklist;

Plum sauce, hoisin sour cream, pickles, lettuce cups, peanut sesame crunch.

DUCK MAIN.



HOW TO PLATE.
[CULPRIT.CO.NZ/PLATES](https://culpr.it/co.nz/plates)

SWEET

MIANN CHOCOLATE MOUSSE.

Cut a large hole in the corner of the mousse bag, squeeze half the mousse into the centre of each plate.

Using a hot wet soup spoon press down in the centre to create a divot.

Gently sieve over the cocoa from a height.

Spoon in half the mulled quince jelly and a scoop of the labneh yoghurt.

Break the cornflake treacle crunch into 1 or 2 pieces and place into the mousse.

Enjoy.

SWEET.