

Lustre Kitchen and Dining

Private Dining | Events | Catering



Lumen
BY LUSTRE

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Who Are We

Lustre Kitchen and Dining is a small and intimate neighbourhood restaurant in Paraparaumu Beach on the Kāpiti Coast, owned and operated by chefs and brothers Tim and Aaron Banks.

With a relaxed but indulgent setting, our service is 'informal yet informed', with an emphasis on telling the story of the food and wine being served.

We work with local, small-scale growers, producers and suppliers who share our ethos of hyper-seasonality and sustainability, to serve an ever-evolving menu with the ingredients 'of the day'.

Lustre Kitchen and Dining is open to the public Wednesday to Saturday from 5pm.

Next door to Lustre is our low-lit sidekick - Lumen by Lustre; a relaxed speak-easy style wine bar.

A cosy and intimate space where you can enjoy a meal, a snack or just relax with a wine or cocktail.



Private Dining and Events

Both Lustre Kitchen and Dining and Lumen by Lustre are a perfect choice for your next private or group dinner/event. We offer a unique, intimate and exclusive dining experience with a touch of old-style luxurious class blended with contemporary comfort and design. Our dedicated and food obsessed team offer a relaxed, personal and informed service of our ever-evolving food and beverage menus. At Lustre and Lumen, we are hospitality and community driven from the guests we serve to the small-scale farmers and producers that we work with!



Our Spaces

Whether you are hosting a meeting, a sit-down dinner for your smaller wedding reception, birthday dinner, or a standing cocktail event, we want you to enjoy our food and venue in comfort and style!

We have options for you. Our two spaces are similar in theme and ambience, and both offer a touch of indulgence, but both have their own personality.

Lustre Kitchen and Dining is a more traditional 'restaurant' setting, with dining tables and chairs laid with dark tablecloths, low-lit warm lighting, and an intimate ambience. Lustre works perfectly for a small to medium sized group looking for a traditional dining experience with a twist!

Lumen by Lustre maintains the low-lit warm lighting and cosy intimacy, but with various seating styles and a mixture of old and new. Lumen by Lustre is more versatile in terms of functionality for smaller groups.



Lustre Kitchen and Dining

The original space that started it all! Lustre's dining room has a dark low ceiling, gold framed mirrors, moody paint, soft glowing lights, shadows and mystery. A bit of overindulgence and hedonism, as a backdrop for the food, flavours and service.

Lustre Kitchen and Dining is a perfect choice for your next group celebration dinner, team dinner or event. The ambience lends itself well to smaller groups of 10-15pax as well as larger groups up to 30pax.

Options for private hire

- Seated dining - 30 people max
- Minimum spend applies Wednesday to Saturday (see menu samples below)



Lumen by Lustre

The new kid on the block... Lustre's low-lit sidekick – Lumen by Lustre is a tad more rebellious! Building on the same food and beverage ethos, it has a bit more freedom to move, flexibility and an itch to experiment. With mixed seating styles and a smaller more intimate space, Lumen by Lustre will lend itself to a variety of uses, whether it is a small dinner amongst friends or colleagues, a standing/leaner style cocktail event or a quirky and fun space for a daytime meeting or conference.

Options for private hire

- Boardroom-style meetings/workshops or small functions/events – 20 people max
- Seated dining – 20 people max
- Standing cocktail event – 30 people max
- Minimum spend applies Friday and Saturday
(see menu samples below)





Private Hire Menu Options – Seated Dining

Our menus are ever evolving using local, sustainable and seasonal produce, giving you a unique experience based on the time of year.

Seated Dining:

We offer two tasting menus for our seated dining.

‘The Lustrous Potluck’ – our version of a ‘Degustation’ style menu. A journey through the ingredients of the day.

Or

‘A Bit of a Tasting’ – a four-course style menu.

Both of our tasting menus are a surprise from the Chefs, as we only serve the bounty of the week. We cater to dietary requirements with notice and can work closely with our guests bespoke menu that is just right!

See our sample ‘Lustrous Potluck’ and ‘Bit of a tasting’ menus for what we have done previously.

Seated Dining Menu Examples

The Lustrous Potluck - \$110pp

Sourdough Focaccia, marigold butter | Gougères, goats curd,
candied walnut, quince jam

Whitianga Trevally Crudo, spiced creme fraiche, manuka
honey vinaigrette, pickled fennel, kawakawa and chive oil,
salted radicchio

Wild Venison Carpaccio, cavolo nero pesto, pickled chard
stems, smoked parmesan, nasturtium | Te Horo Yams,
tahini emulsion, green labneh, marigold oil, herb tuille

-Palate cleanser of the day-

Panko Crumbed Pork Fillet, red wine braised pork cheek,
dressed puha, kumara, sour apple gel

Served with roasted Te Horo Potatoes, black garlic emulsion,
pepitas, chives – for the table

Spiced Whisky Pumpkin Pie, salted caramel, ginger parfait
Petite Fours – a selection of tonight's bite size treats

A bit of a tasting menu - \$90pp

Sourdough Focaccia, marigold butter | Gougères, goats curd,
candied walnut, quince jam

Whitianga Trevally Crudo, spiced creme fraiche, manuka
honey vinaigrette, pickled fennel, kawakawa and chive oil,
salted radicchio

Wild Venison Carpaccio, cavolo nero pesto, pickled chard
stems, smoked parmesan, nasturtium - for the table

Panko Crumbed Pork Fillet, red wine braised pork cheek,
dressed puha, kumara, sour apple gel

Served with roasted Te Horo Potatoes, black garlic emulsion,
pepitas, chives – for the table

Spiced Whisky Pumpkin Pie, salted caramel, ginger parfait
Petite Fours – a selection of tonight's bite size treats

Other Private Hire Menu Options

Boardroom meetings/day
delegate/workshop:

We offer a range of bespoke items that cover all day dining for your event. We can work with you on options for Breakfast, Morning and Afternoon Tea, Lunch packages as well as Canape/Cocktail/Drink packages to finish your day. We employ the same ethos with our meeting style menus as we do with our restaurant menus – local, sustainable and seasonal.

See our sample 'Day Delegate' menu for an example of what we can do.

Cocktail/Canapes:

Our canape options are based on our restaurant menus. We offer bespoke options and can cater to dietary requirements.

See sample 'Canapes' menu for an example of what we do.



Day Delegate & Canapes Menu Examples

Day Delegate example menu:

Morning Tea: \$16pp

Woody's free-range bacon and egg tarts, house made Otaki beetroot ketchup | Soda scones, faith farm milk whipped labneh, Te horo plum jam | iced dark horse coffee mocha shots

Light Lunch: \$39pp:

- House made Sourdough Focaccia, butter 'du Jour'
- Cured Kapiti fish 'Nori Maki', fried buckwheat, miso emulsion
- woody's free range roasted pork belly, crispy onions, garlic quinoa salad, gochujang glaze
- Seasonal green salad, red wine vinaigrette
- 'Death by chocolate' jars, dark chocolate mousse, rocks and brownie, with orange gel, orange foam

Full Lunch: \$49pp:

- Cured Kapiti fish 'Nori Maki', fried buckwheat, miso emulsion
- woody's free range roasted pork belly, crispy onions, garlic quinoa salad, gochujang glaze
- conscious valley farm beef burger sliders, smoked cheese, homemade pickled Otaki cucumbers, burger sauce
- Winter green salad, red wine vinaigrette
- root vege salad, tahini dressing
- 'Death by chocolate' jars, dark chocolate mousse, rocks and brownie, with orange gel, orange foam

Afternoon Tea: \$16pp

Spiced Lamb sausage roll, sweet and sour mint sauce | Carrot cake slice, mascarpone icing |
Te-Horo Persimmon and lime Lassi

- Canapes -

Lustre Kitchen and Dining

1 hour – \$35 per person – choose 5 options | 1.5 hours – \$50 per person – choose 5 options |
2 hours – \$60 per person – choose 6 options

(extra options added - \$5pp)

- Cold Items -

Whipped goat's cheese gougère,
Hazelnut dukkah, Spiced honey
Manuka smoked kumara tartlets,
orange mascarpone, nasturtium
Cured trevally 'Nori Maki', fried
buckwheat, miso emulsion
Otaki avocado nori maki, pickled
heritage carrots, popped quinoa,
radish, miso emulsion

Cured Wild Venison carpaccio, herb
tuille, salsa verde, charred onion silk

Local fish 'crudo', citrus and cumin
crème fraiche, herb oil, radish

Confit pork 'crespelle', pickled
cucumber, plum gel

Confit Chicken terrine 'Crespelle',
crème fraiche, orange gel

- Hot items -

Pressed sous vide pork belly,
gochujang glaze, 'umami crumble'

Mushroom and Creme fraiche vol
au vents, spiced hazelnuts

Cheese brioche mini rolls, onion
caramel, cavolo nero

Spiced conscious valley farm lamb
kofta skewers, kamokamo kasundi

Beetroot and hazelnut risotto
arancini, dill, whipped chevre

Smoked Kahawai croquettes, Curry
spiced mayo, salsa verde

Panko crumbed pressed lamb
shoulder, black garlic aioli



Off-site Catering

Lustre Kitchen and Dining offers a full range of Off-site Catering options, from small canape events to larger sit-down lunches or dinners to day delegate style corporate events.

Our food offerings share the ethos of our restaurant, in that we use local small-scale and sustainable farmers and producers for our ingredients. We want to bring the taste and standards of Lustre Kitchen and Dining into your event.

We specialise in smaller to medium sized events ranging from 10 – 120pax, that can incorporate our ethos of seasonality and locality in our menus.

Our catering options are/can be bespoke and hyper-seasonal due to the nature of our local supply.

Options for Off-site Catering

- Meetings/workshops or corporate functions
- Seated/plated dining
- Standing cocktail/canape events (Maximum catering number higher for cocktail/canape events)

Contact us

For more information contact info@lustrekitchenanddining.co.nz

Or call Tim Banks on 027 694 6273

Or visit lustrekitchenanddining.co.nz

