

# FATHER'S DAY

SUNDAY 7<sup>TH</sup> SEPTEMBER

BUFFET LUNCH



**FEATURING A 'BUILD YOUR OWN' BURGER STATION**

ADULTS \$63

CHILDREN (5-12) HALF PRICE

CHILDREN (2-4) \$15



# FATHER'S DAY BUFFET MENU



## Soup

Creamy pumpkin soup (VGF)  
Sweet corn & chicken soup (GF)

## Cold Selection

With freshly baked specialty breads and rolls  
A gourmet selection of seasonal seafood, including prawns (GF), green lip mussels (GF), baby shrimps (GF) and seafood salads  
Platters of continental meats, succulent shaved honey cured ham, smoked and roasted sliced meats, cold roast chicken pieces & boiled eggs  
A selection of crisp garden salads with all the condiments and dressings

## Build Your Own Burger

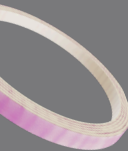
Choice of chicken or beef patties with sesame buns and condiments

## Carving

Herbs and mustard crusted roast beef (GF) with horseradish sauce & gravy



## Hot Buffet




Pork belly with orange caramel sauce (GF)  
Cajun chicken drumstick with Provencal sauce  
Tempura fried fish fillet with tartar sauce  
Beef meat balls with BBQ sauce  
Medley of steamed seasonal vegetables (VGF), Corn cobs (VGF)  
Garden roast vegetable (VGF), Green peas with minted butter (VGF)  
Herbs and garlic butter steam gourmet potatoes (VGF)  
Baked penne pasta with tomato & basil (V)  
Traditionally prepared original lamb curry (GF) with steamed rice (VGF)

## Dessert

Mouth-watering extensive dessert smorgasbord including:  
Pavlova, assorted gateaux & tarts  
Chef's specialties sweet slices  
New Zealand cheeses served with dried fruits, nuts and water crackers  
Various flavours of ice cream and sorbet  
&  
Freshly brewed coffee, tea and a selection of herbal infusions



## SPECIAL DIETARY NOTES



V – Vegetarian | GF – Gluten Free | Gluten-free dishes may contain traces of gluten.  
Please advise your server of any food allergies or dietary requirements.