



RESTAURANT & BAR

Buffet Lunch Menu

Seafood chowder and pumpkin soup with bread rolls and spreads to start

Cold Buffet Selection

Platters of continental style meats including succulent honey cured ham, smoked and cured meats, roasted chicken pieces & boiled eggs
Seasonal salads with condiments and dressings

Hot Buffet Selection

Seasonal Steamed and Roasted Vegetables
Stir Fried Noodles
Pumpkin Ravioli
Locally Sourced Steamed Fish with fruit salsa
Roasted Pork Belly with
Traditionally prepared Lamb Curry
Cajun Chicken Breast with Mushroom Sauce
Prime Beef Medallion with Merlot Jus

Chef's Live Cooking Station

Steamed Pork Buns and Dim sum
Honey and Orange glazed Champagne
Roasted Ham with Mustard Jus and Apple Sauce

Desserts

Mini pavlovas, assorted gateaux and tarts, and more chef specialties

New Zealand cheeses served with crackers, nuts & dried fruits

Freshly brewed coffee, tea and a selection of herbal infusions