



DINNER BUFFET

APPETIZERS

Soup of the Day (Two choices available)

Freshly Baked Bread and Rolls served with Butter and Margarine

COLD SELECTION

Platters of Continental style Meats including succulent Honey Cured Ham, Smoked and Cured Meats, Roasted Chicken pieces and Boiled Eggs

Sushi served with Traditional Accompaniments

A selection of Seasonal Salad with Condiments and Dressings

HOT SELECTION

Traditionally prepared Stews and Curries

Fresh Pasta accompanied by Sauce of the day

Locally sourced Prime Beef, Lamb, Fish or Chicken dishes with Traditional Accompaniments alternating daily

Seasonal Vegetable dishes and Potatoes

Vegetarian Dish of the Day

Carvery Selection

Chef's choice of Roast Carving with Condiments

Live Cooking Station

Watch our talented Chefs transform the art of serving food into a live culinary experience with daily specials and local ingredients cooked as per your taste

DESSERT SELECTION

Ice cream, Pavlova, Assorted Gateaux, Tarts and other Chef Specialities

AFTER DESSERT

New Zealand Cheeses served with Crackers, Nuts and Dried Fruit

Freshly Brewed Coffee, Tea and a selection of Herbal Infusions

*Above menu items are subject to change according to availability

*Additional surcharge for credit cards applied