

SUNDAY LUNCH BUFFET

Noon - 2:30 pm

APPETIZERS

Soup of the Day (Two choices available)
Freshly Baked Bread and Rolls served with Butter and Margarine

COLD SELECTION

A selection of Seasonal Seafood including Prawns, green-lipped Mussels, Baby Shrimps and Seafood Salad

Platters of Continental-style Meats including succulent Honey Cured Ham,

Smoked and Cured Meats, Roasted Chicken pieces and Boiled Eggs

A selection of Seasonal Salads 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

Seasonal Vegetable dishes and Potatoes

"Hot Dogs" with Frankfurter Sausages, Hot Dog Buns, Coleslaw, Tomato Ketchup and English Mustard Sauce.

Vegetarian Dish of the Day

Carvery Selection

Chef's choice of Roast Carving with Condiments

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