

Buffet Lunches

Selection of breads and bread rolls with dips and olive oil	
Salad Bar (changes daily)	2 of the following (changes daily, all vegetarian)
<ul style="list-style-type: none"> Mesclun Mixed salad leaves Balsamic dressing French dressing Caesar dressing Mayonnaise Ciabatta croutons Crisp bacon Tomatoes, cucumber, sprouts 	<ul style="list-style-type: none"> Panzanella Kumara, pumpkin seed and feta Asian style slaw, spring onions and miso Quinoa, grilled broccoli, preserved lemon Cauliflower and fennel with cumin, coriander and nuts (N) Roast beetroot, sweet garlic and chives Greek salad White bean, feta and mint Vine tomato and basil with olive oil Caesar salad (bacon served separately) Israeli cous cous, grilled eggplant, ras el hanout Marinated courgette, fennel, kalamata olives Penne pasta, grilled vegetables, homemade pesto, sundried tomatoes
Add Ons (to be served at the table)	Price per person
<ul style="list-style-type: none"> Seafood Platter (mussels, oysters, prawns, smoked salmon, crab salad, snapper ceviche and condiments) Antipasto platter Petit Fours 	<ul style="list-style-type: none"> \$15 \$6.5 \$6.5
Monday	Tuesday
<ul style="list-style-type: none"> Butter chicken (N) (G) Potato and spinach curry (V) Basmati pilaf rice, poppadoms Mango and peach cheese cake Sliced fresh fruits 	<ul style="list-style-type: none"> Chinese style pork belly (G) Jasmin rice and steamed Asian greens (V) Vegetarian Singapore style noodles with tofu (V) (N) Milk chocolate and sesame cake, sesame wafer Fresh fruit salad
Wednesday	Thursday
<ul style="list-style-type: none"> Braised lamb with olives and tomato (G) Feta cheese and spinach baked filo Warm vegetable and dry fruit cous cous Orange and olive oil cake and crème fraiche Sliced fresh fruits 	<ul style="list-style-type: none"> Fennel and pork stuffed chicken breast (G) Fresh pasta with tomatoes, capers, olives and chilli (G) * Parmigiana, eggplant, pesto and ricotta lasagna (V) Coffee and mascarpone roulade with glazed meringue Fresh fruit salad
Friday	Saturday
<ul style="list-style-type: none"> Grilled fish with warm lentils, fennel and orange dressing (G) Steamed baby potatoes with mint butter Butternut and sage gnocchi with walnuts (N) (G) * Chocolate cake, vanilla cream Sliced fresh fruits 	<ul style="list-style-type: none"> Cumin rubbed lamb rump (G) Tabouleh, falafel, cucumber yoghurt, hummus Tomato and olive salsa, pita Baklava (N) Fresh fruit salad
Sunday	<p>Buffet Menu is \$30.00 per person. Please note, items are subject to seasonal availability.</p> <p>(V) Vegetarian (N) Contains nuts (G) Gluten free (D) Dairy free * on request</p>
<ul style="list-style-type: none"> Herb and garlic rubbed pork scotch fillet, apple jus (G) Roasted kumara with walnuts and honey (N) Green vegetables Baked South Island salmon fillet, gremolata (G) Toffee pudding with toffee sauce and cream Sliced fresh fruits 	

