

Christmas Offering

Brunch buffet: 1130 – 1530

Adult: 11yrs + \$155pp

Children: 5yrs – 11yrs \$55pp

Children 0yrs – 4 years- complimentary

(with an accompanied paying adult)

2-hour limit per sitting applies

Bottomless drinks can be added with an additional \$65pp

Christmas Lunch Menu

IN HOUSE BAKED BREAD

Whole meal sourdough | selection of handcrafted rolls | mini brioche |
herb & feta cheese focaccia | kakariki olive oil | kawakawa butter |

SOUP

Seafood chowder
Smoked tomato & herb

DAY BOAT CAUGHT

Freshly shucked oysters | smoked mussels | garlic prawns | whole smoked salmon pieces | sashimi
of the day | yuzu lemon dressing | Good chow soy sauce | sherry vinaigrette

ANTIPASTO PLATTER

Charcuterie | local cured meats | pickled grilled vegetables | duck parfait | mushroom pate | Kakariki
olive oil | hummus | crusty bread
Selection of sushi | salmon | avocado | tuna | vegetarian

SALADS

Caesar salad | cos leaves | grated egg | anchovies | parmesan | crusty garlic croutons |
Caesar dressing | bacon crumble
Garden leaves | carrot ribbons | red onion | sundried tomato | radish | cucumber
Orzo pasta | roasted red onion & capsicum | grilled zucchini | pomegranate molasses
Potato & egg | mayonnaise | spring onion | mustard
Greek | cucumber | red onion | olives | cherry tomato | oregano | feta | lemon | olive oil
Beetroot | feta | toasted walnuts
Curried kumara | turmeric & masala spiced kumara | marinated cranberries | pickled red onion |
fried curry leaves
Ika mata | raw fish | coconut cream | capsicum | cucumber | red onion | lemon | tomato

CARVERY

Glazed ham off the bone | mustard | clove | pan gravy | apple sauce
Roast turkey | hangi stuffing | cranberry jus
Savannah striploin minute steak | wood-roasted garlic jus

HOT STATION

Guinness braised short rib | bone marrow jus
Kiwi butter chicken curry | raita | poppadom
Panko & cumin spiced crumbed lamb ribs | chermoula

Cauliflower mac n cheese
Vegan moussaka | eggplant | Napoli | garlic potato | mushroom | cream cheese |
Chatham island steamed blue cod | lemon & herb butter sauce
Herb steamed seasonal vegetables
Roasted root vegetables | kumara | pumpkin | baby carrots | herbs | sea salt
Scallop potato | sauteed onion | three cheese | cream sauce
Herb potato | sage n thyme | parmesan cheese | whole grain mustard
Tomato and mushroom ragu rigatoni
Rice pilaf | turmeric | bay leaves
DESSERT

Warm traditional Christmas pudding | vanilla anglaise
Hot bread & butter pudding | Chantilly cream

Gingerbread cookies | German Stollen | Panneton | Fruit mince tarts

Traditional yule log vanilla and chocolate
Black forest yule log
Mont blanc yule log
Key lime tart
Pumpkin vanilla mascarpone tart
Strawberry pistachio tart
Burnt cheesecake
Chocolate truffle cake
Winter wonderland
Summer berries short cake
Pine forest cake
Yuzu & vanilla lemon biscuit verrine
Strawberry and cream verrine
Opera cake
Seasonal fruit salad
Choux pastry and vanilla caramel

SAUCES

Chocolate | vanilla anglaise | caramel | brandy | raspberry | maple syrup | honey comb |

COMPOTES

Apricot & lime | Apple & cinnamon | pineapple & star anise | mixed berries

Freshly brewed coffee | selection of herbal tea's