

ALPINE RESTAURANT

DINNER BUFFET MENU

- SOUP -

Seasonal Vegetable
with garlic croutons

Laksa Broth
create your own: tofu, udon, sprouts,
coriander, lime, crispy shallots, chilli

- HOT -

Venison Sausage
with grilled onions

Aoraki Salmon
accompanied with lemon and capers

Crunchy Chicken
ginger lemon sauce

Vegetable Curry
rice, roti, yoghurt and chutney

Ancient Grains
with baby vegetables

Roasted Root Vegetables
and kumara

Potatoes
smashed and mashed

Steamed Greens
rosemary salted butter

- BREADS -

Selection of Artisan Breads
loaves, baguettes, rolls, grissini sticks,
multigrain rolls, and sourdough loaves

- COLD -

Olive Salad
green bean, tomato and basil

Red Quinoa Salad
brown rice and cranberry

Roasted Beetroot and Ricotta
on a bed of wild rocket leaves

Traditional Caesar Salad
and condiments

Seasonal Vegetables
and green leaves

Roasted Kumara and Potato Salad
sour cream and chive dressing

NZ Meat Platter
selection of local and house cured meats
with Barkers of Geraldine pickles

NZ Cheese Board
board featuring the best of local Canterbury
cheeses with crackers and dried fruits

- CARVERY -

NZ Pork Shoulder
slow roasted

Glazed Ham
from the bone

Beef Wellington
with flaky pastry

Lamb Noisette
with mint pesto

accompanied with a selection of sauces and condiments

- SALMON -

Salmon Gravlax
and dill cream cheese

Smoked Salmon
condiments and accompaniments

Salmon Ceviche
with cucumber and avocado

- SUSHI -

An assortment of:

Nori Maki

Californian Rolls

with Japanese condiments

Dill, lemon and chive marinated
green lip mussels

- DESSERTS -

Messy Pavlova
mini meringues, candies, creams, fruits

Coffee Cup Tiramisu

Chocolate Lamington

Profiteroles
vanilla, mochaccino or coconut

Individual Cheesecake
selection of fruit cheesecakes

Ice Cream
selection of toppings: lollies, marshmallows,
nuts, sauces and chocolate

Tea and Coffee
a selection of tea and coffee