

ALPINE RESTAURANT

LUNCH BUFFET MENU

- SOUP -

Seasonal Vegetable
with garlic croutons

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

- 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

Traditional Caesar Salad
and condiments

Seasonal Vegetables
and green leaves

Aoraki Salmon
condiments and accompaniments

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

Roast Leg of Lamb
from the bone

accompanied with a selection of sauces and condiments

- HOT -

Venison Sausage
with grilled onions

Aoraki Salmon
accompanied with lemon and capers

Crunchy Chicken
ginger lemon sauce

Penne Pasta
mushroom, spinach and parmesan

Roasted Baby Potatoes
and kumara

Steamed Greens
rosemary salted butter

- DESSERTS -

Messy Pavlova
mini meringues, candies, creams, fruits

Chocolate Lamington

Profiteroles
vanilla, mochaccino or coconut

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

Coffee
a selection of coffees

Tea
a selection of teas