

SOUP & BREADS

Fresh Vegetable Soup

Chicken Broth
with noodles

Selection of Artisan Breads
rolls, grissini sticks & sourdough

COLD CUTS & SALAD

**Selection of Local
& House Cured Meats**
with Barkers of Geraldine pickles

New Zealand Cheese Selection
crackers & dried fruit

**Mediterranean
Vegetable Salad**

South Island Slaw
celery, corn, cabbage, capsicum,
carrot & red onion

Brown Rice & Red Quinoa
with cranberries

Roasted Beetroot & Ricotta
wild rocket leaves & balsamic glaze

Antipasto Selection

Caesar Salad Station
cos, bacon, parmesan, anchovy
dressing & croutons

Salad Leaves, Kale & Spinach
condiments to build your own salad

ALPINE RESTAURANT

LUNCH BUFFET MENU

Available from 12.00pm to 2.00pm daily

CARVERY

Rotisserie Chicken

**Glazed
Champagne Ham**

GRILL

Marinated Lamb Chops
with mint pesto

Venison Sausage
sautéed onions & mushrooms

PASTRY

**Salted Caramel
& Chocolate Cups**

**Tropical Fruit
Panna Cotta**

**Assorted
Custard Filled Tartlets**

**Chocolate & Walnut
Brownies**

Kiwi Pavlova
with fresh fruit

**Wild Berry
Mousse**

Hermitage Cookies

Jelly Trifle Cups

Soft Serve Ice Cream

including a selection of: candies, lollies, marshmallows, nuts, fruit, sauces & chocolate

A Selection of Tea & Coffees

SEAFOOD

**House Smoked
Aoraki Salmon**

**Tuna & Cucumber
Pasta Salad**

**New Zealand Shellfish,
Clams & Scallops**
lemon & condiments

HOT

Steamed Monkfish
herb & citrus cream

Steamed Dumplings

**Pulled Pork with
Steamed Buns**

Asian Vegetables & Tofu
with blackbean and garlic sauce

Roasted Pumpkin Lasagne

Aubergine Parmigiana

Vegetarian Korma
poppadum, riata, &
steamed rice

Roasted Baby Potatoes
with rosemary butter

Steamed Seasonal Vegetables
with herb infused olive oil

**Couscous, Citrus, Dates
& Almonds**

ADULTS - \$39.50, CHILDREN (6-14yrs) - \$18 (CHILDREN 5 & UNDER EAT FREE)