

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

DINNER BUFFET MENU

Available from 6.00pm to 9.00pm daily

CARVERY

Rotisserie Chicken

Slow Roasted Pork Belly
crackling

GRILL

Lamb Chop
with mint pesto

Minute Steaks
with pink peppercorns

Prawn Skewers
garlic & citrus

Salmon
with lemon & parsley
beurre blanc

Venison Sausage
sautéed onions & mushrooms

PASTRY

Kiwi Pavlova
with fresh fruit

Salted Caramel & Chocolate Cups

Coffee Cup Tiramisu

Hermitage Cookies

Jelly Trifle Cups

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

A Selection of Tea & Coffees

Chocolate & Walnut Brownies

Assorted Custard Filled Tartlets

Croissant & Coconut Pudding

Fresh Fruit Mousse

Soft Serve Ice Cream

SEAFOOD

Nori & Nigiri Sushi
assortment of, with Japanese condiments

House Smoked Aoraki Salmon

Prawn Cocktail
marie rose dressing

Tuna & Cucumber Pasta Salad

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

HOT

Steamed Monkfish
herb & citrus cream

Steamed Dumplings

Pulled Pork with Steamed Buns

Asian Vegetables & Tofu
with blackbean & garlic sauce

Roasted Pumpkin Lasagne

Aubergine Parmigiana

Vegetarian Korma
poppadum, riata,
& steamed rice

Roasted Baby Potatoes
with rosemary butter

Steamed Greens
with herb infused olive oil

Cauliflower & Cheese Gratin

ADULTS - \$69.50, CHILDREN (6-14yrs) - \$19.50 (CHILDREN 5 & UNDER EAT FREE)