

New Year's Eve

ALPINE BUFFET SAMPLE MENU

SEAFOOD

Sashimi of New Zealand line caught fish and local salmon (GF, DF)

Thai marinated pink prawns (GF, DF)

Marlborough green shell mussels (GF, DF)

Freshly shucked oysters natural, (GF, DF)

Calamari and baby octopus salad, bell peppers, coriander, cucumber, pickled red onions and cherry tomato with lemon pepper dressing (GF, DF)

Shrimp and avocado salad with Marie Rose sauce (DF, GF)

Coriander crusted rare, seared tuna, smashed avocado, new season potato and sweet corn, marinated vine tomato in olive oil, buttermilk ranch dressing (GF)

Hot and Cold smoked local salmon platters (DF, GF)

Mt Cook alpine salmon marinated in seeded mustard, coconut and lime, red peppers, scallions and cherry tomatoes (GF, DF)

Surimi salad with celery, red onion, bell peppers and jalapeno with smoked paprika and siracha mayonnaise (DF)

AORAKI/MOUNT COOK GRAZING STATION

Cauliflower pannacotta with kelp granola and wild herbs finished with white truffle (GF, V)

Summer vegetable terrine with roasted walnut and red pepper sauce, eggplant tofu mousse (VG, GF)

Roasted seasonal vegetable and Orzo pasta salad, fresh herbs, Lemon maple dressing (VG, DF)

Marinated feta, olives and pickled onions

Duck liver parfait with roasted local cherries and balsamic cherry gel (GF)

Cumin roasted carrot, macadamia nut, green bean salad, mung beans, goats cheese and fresh orange with olive oil dressing (GF, V)

Edamame bean, cherry tomato, roasted red onion, walnut, cranberries and salted cous cous with seared venison and lemon coconut and mustard dressing (DF)

Smoked chicken, roasted sweet corn, organic fennel, cos lettuce, avocado and pumpkin seed with buttermilk ranch (GF)

Charcuterie selection: Parma ham, chorizo, hot pork, pork and fennel salami, beef pastrami (GF, DF)

SOUP

Southland carrot and fresh ginger soup, curry spices and coconut cream (VG, GF)

Creamy seafood chowder, with potato, leek and corn



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PLANT BASED

Beetroot hummus, capsicum apricot relish, Green tomato and jalapeño chutney, Fruit relish
Mesculin, spinach, crisp garden lettuce

Greek salad

Seasonal garden summer vegetable platter with pickled vegetables and local mushrooms

Vegetarian sushi served with gluten-free soy, pickled ginger, and wasabi

Roasted sweet potato, quinoa, baby spinach and toasted almond salad

Burnt broccoli and kale salad, roasted parsnip, medjool dates and tahini dressing

Baby beetroot and endive salad with fresh pear, liquorice, fig and Szechuan roasted walnuts, vegan feta
and fig wine dressing

(All VG, GF, DF)

MEAT AND SEAFOOD FROM THE FLAME

Confit pork belly, pork and apple stuffing roll, garden beans, curry roasted cauliflower with spiced apple
puree and jus (GF, DF)

Whole roasted chicken, mushrooms, pearl onion, sweet corn and red peppers with coconut mustard jus (GF,
DF)

Slow roasted Ham on the bone with orange and marmalade glaze (DF, GF)

Mt Cook Alpine salmon with dukka crust, asparagus, roasted tomatoes, basil pesto and hollandaise (GF)

Seared line caught tuna, chargrilled auberge, zucchini, roasted cos with sauce Vierge and kale chips
(GF, DF)

Venison shin, slow cooked with red wine and local mushrooms, leek, fennel and Israeli cous cous (DF)

Roasted turkey with traditional stuffing and pan gravy

Lumina lamb rump and slow cooked shoulder, black olive, toasted hazelnuts, fresh grape organic fennel,
smashed peas and fresh herbs (GF, DF)

Roasted Prime steer striploin of beef with salsa verde (GF, DF)

Grilled prawns with Moroccan seasoning

PLANT-BASED MAIN DISHES

Sweet potato, broccolini and tofu curry, pak choy, roasted peanuts and pad thai noodles (VG, GF)

Potato gnocchi, roasted carrot, broad bean, pickled red onion, baby spinach and kale in coconut almond
herb cream (V,DF)

Jain curry of cauliflower, chickpea and dhal lentil, roasted broccoli stem, tofu and kale (VG, GF)

Roasted pumpkin, pea and macadamia tofu risotto, asparagus, red peppers, leek, and Szechwan walnuts
and vegan cheese (VG, DF)

Vegetarian succotash with roasted broccolini, tempeh and pickled beetroot (VG, GF)



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THE TRIMMINGS

Asparagus, broccolini and local beans with crispy shallots and candied chilli almonds (VG, GF)
Summer ratatouille vegetables (VG, GF)
Macaroni cheese finished with white truffle and forest mushrooms (V)
Baked baby potato with cream cheese, caramelized onion and jalapeno stuffing (GF)
Boiled new season potatoes with sea salt, fresh mint and olive oil (GF, VG)
Baby carrots in salted passionfruit glaze (GF, VG)
Steamed basmati rice with cinnamon, clove and fragrant peel (VG, GF)
Cranberry sauce and port wine jus
Beef dripping Yorkshire pudding, Horseradish crème, Mint sauce, Seeded mustard

CHILDREN'S STATION

Chicken nuggets, Fish bites, Seasoned chips
Spaghetti Bolognese

DESSERTS

Chocolate fountain and dipping fruits (GF, VG)
Warm peach and almond strudel with Vanilla brandy custard
Hazelnut praline profiteroles with vanilla cream
Coconut and mango pannacotta with sweet wine apricot (GF, DF)
Caramelized apple and bitter chocolate verrine, almond nougat and chocolate streusel served in a glass (VG,GF)
Pistachio strawberry baked cheesecake
Salted caramel brownie with coconut marshmallow
Chocolate and berry truffles with crispy raspberry & toasted coconut (GF,VG)
Mango and summer berry pavlova (GF)
Strawberry and kiwifruit Swiss roll with lemon curd (GF)
Lemon brulee tart with tequila strawberries and pistachio (GF)
Pear and apricot puff pastry pie with caramelized almond
Chocolate panforte (VG, DF)
Brandy snaps with sweetened cream
Double chocolate chocolate mousse cake with caramel popcorn
Pecan tart with Vanilla bean mascarpone
Chocolate and coffee pot de cream with cherry compote (GF)
Locally selected cheese with accompaniments
Crackers, Lavosh, Breadbasket

VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGETARIAN
Please note that we are not a gluten-free or dairy-free kitchen

