

BUFFET

For parties with a minimum of 25 guests

\$75.00 pp

Warm dinner rolls and butter are complimentary with every buffet

CARVERY & HOT MEATS

Select two options

- Sumac roast Angus sirloin beef with horseradish cream and red wine jus
- Honey and Dijon mustard glazed ham with fresh pineapple salsa
- Rosemary rubbed lamb with caramelized onion wine jus and mint sauce
- Roasted pork with chimichurri and apple sauce
- Line caught fish of the day with salsa verde
- Poached prawns with iceberg lettuce, tomato, croutons, and lemon aioli
- Lemon and herb roasted chicken, sage and onion stuffing, cranberry sauce and jus

HOT SIDES

Select four options

- Soup of the day with warmed ciabatta
- Steamed mussels in a garlic coconut cream sauce
- Rosemary and garlic roast potatoes
- Seasonal green vegetables with olive oil, lemon and sea salt
- Seasonal honey roasted root vegetables
- Udon noodles with seasonal greens and soy
- Penne pasta with basil pesto, roasted capsicum, sweetcorn and spinach

SALADS

Select three options

- Potato salad with bacon, egg and fresh herb mix
- Greek salad with cucumber, tomato, red onion, feta and olives
- Rocket and pear salad with grana padano
- Seasonal green salad with balsamic vinaigrette
- Chipotle apple coleslaw
- Quinoa with toasted nuts and seeds, raisins, peas and lemon dressing

DESSERTS

Select three options

- Fresh fruit salad
- Lemon and passionfruit tartlettes
- Dark chocolate mousse tarts with raspberry crumble
- Mini pavlovas with fresh strawberries, kiwifruit and cream
- Hot apple and rhubarb crumble with anglaise
- Ohakune carrot cake with cream frosting
- Chocolate brownie with walnuts and salted caramel
- Ice cream cones with condiments

Prices and availability subject to change