

MERRY CHRISTMAS

Christmas Brunch Buffet will consist of a selection of some of the following items subject to availability

IN HOUSE BAKED BREAD

Whole meal sourdough | east coast sour dough | selection of handcrafted rolls | mini brioche |

herb & feta cheese focaccia | kakariki olive oil | kawakawa butter |

SOUP

Seafood chowder

Smoked tomato & herb

DAY BOAT CAUGHT

Freshly shucked oysters | smoked mussels | garlic prawns | whole smoked salmon pieces | salmon gravlax | sashimi of the day | yuzu lemon dressing | Good chow soy sauce | sherry vinaigrette

ANTIPASTO PLATTER

Charcuterie | local cured meats | pickled grilled vegetables |duck parfait | mushroom pate | Kakariki olive oil | hummus | crusty bread

Selection of sushi | salmon | avocado | tuna | vegetarian

All dishes may contain traces of gluten, nuts and dairy. Please inform our team of any special dietary requirements.

Prices are inclusive of GST. 2% credit card surcharge applies.



SALADS

Caesar salad | cos leaves | grated egg | anchovies | parmesan | crusty garlic croutons | Caesar dressing | bacon crumble

Garden leaves | carrot ribbons | red onion | sundried tomato | radish | cucumber

Orzo pasta | roasted red onion & capsicum | grilled zucchini | pomegranate

molasses

Potato & egg | mayonnaise | spring onion | mustard

Prawn cocktail | iceberg lettuce | Marie rose dressing

Greek | cucumber | red onion | olives | cherry tomato | oregano | feta | lemon | olive oil

Beetroot | feta | toasted walnuts

Curried kumara | turmeric & masala spiced kumara | marinated cranberries | pickled red onion | fried curry leaves

Ika mata | raw fish | coconut cream | capsicum | cucumber | red onion | lemon | tomato

CARVERY

Glazed ham off the bone | mustard | clove | pan gravy | apple sauce

Roast turkey | hangi stuffing | cranberry jus

Savannah striploin minute steak | wood-roasted garlic jus

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HOT STATION

Guinness braised short rib | bone marrow jus

Kiwi butter chicken curry | raita | poppadom

Panko & cumin spiced crumbed lamb ribs | chermoula

Cauliflower mac n cheese

Vegan moussaka | eggplant | Napoli| garlic potato | mushroom | cream cheese |
Chatham island steamed blue cod | lemon & herb butter sauce
Herb steamed seasonal vegetables
Roasted root vegetables | kumara | pumpkin | baby carrots | herbs | sea salt
Scallop potato | sauteed onion | three cheese | cream sauce
Herb potato | sage n thyme | parmesan cheese | whole grain mustard

Tomato and mushroom ragu rigatoni

Rice pilaf | turmeric | bay leaves



DESSERT

Warm traditional Christmas pudding | vanilla anglaise Hot bread & butter pudding | Chantilly cream

Gingerbread cookies | German Stolen | Panneton | Fruit mince tarts |
Red velvet yule log, Black forest yule log, Mont blanc yule log, Key lime tart,
Strawberry pistachio tart, Dulce de leche tart, Biscoff cheese cake, Sacher fudge
cake, Winter wonderland, Summer berries short cake, Pine forest cake | chocolate
and mascarpone, Yuzu & vanilla lemon biscuit verrine, Lemongrass verrine,
Seasonal fruit salad

SAUCES

Chocolate | vanilla anglaise | caramel | brandy | raspberry | maple syrup | honey comb

COMPOTES

Apricot & lime | Apple & cinnamon | pineapple & star anise | mixed berries

Freshly brewed coffee | selection of herbal tea's