



Spring Fusion

Dinner Menu

30th August - October 31st
2010

SOUPS

Two freshly made soups served with bread rolls

CREATE YOUR OWN SALAD BAR

Cucumber, tomato, grated carrot, gherkins, olives,
egg, shaved parmesan, beetroot, iceberg lettuce, baby cos,
sundried tomato, mayonnaise, corn relish, tomato relish, peri peri sauce,
chickpeas, tuna, red onion, bacon pieces, capers, balsamic dressing, croutons
roasted red peppers, caesar dressing, pickled onions, grated cheese

COLD DISPLAY

Potato salad with fried capers and dill aioli

Traditional coleslaw

Vine tomatoes with basil, caramelised red onion and marinated feta

Surimi with coriander, cashew nuts, kaffir lime leaf and lemon grass

Shrimp cocktail

House smoked chilli mussels

Clevedon coast oysters with champagne vinegar

Platter of smoked fish

Continental meats

FROM THE HOT BUFFET

Seasonal steamed vegetables with garlic confit

Roasted agria potato and golden kumara with chive butter

Vegetable gyoza and prawn crackers with dipping sauces

Tempura hoki fillets with tartare sauce, harissa mayonnaise, lemon wedges and French fries

Pasta of the day

Beef rogan josh with riata and poppadom's

Roast chicken legs with sage and onion stuffing

Fennel, lemon and rock salt rubbed crispy skinned pork belly with rhubarb aioli

Fried rice

Steamed jasmine rice

Wok fried pad Thai noodles



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LIVE CARVERY

Dijon and maple glazed champagne Ham accompanied with pineapple and jus

DESSERT BUFFET

Mud cake

Orange meringue tartlets

Brandy panacotta

Elderflower and feijoa Jelly

Lamingtons with fruit preserve and whipped cream

Baked Passionfruit cheesecake

Pavlova

Vanilla ice cream with a selection of sprinkles and sauces

Fruit salad

Chocolate and peppermint mousse

HOT DESSERT

Spiced apple and vanilla caramel custard crumble with berry compote

Assorted cheeses on display with crackers

Pakiri blue cheese, Whitestone cheddar, Puhoi Brie

Finish off with the Dilmah tea or freshly brewed coffee

Dinner \$32.95*

Seafood Sunday Dinner \$34.95*

*Menu is subject to change

*Promotional periods and price changes may apply

*A 15% surcharge applies on public holidays