



Spring Fusion

Lunch 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
Continental meats
Shrimp cocktail
New Zealand green lipped mussels in the half shell

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
Fried rice
Roast pork scotch with a rye bread and thyme crust, baby carrots, toasted almonds and prunes
BBQ chicken wings with corn salsa
Grilled New York peppered beef steaks with bacon lardons, sautéed mushrooms and beetroot relish



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LIVE CARVERY

Dijon and maple glazed champagne Ham accompanied with pineapple and beef jus

DESSERT BUFFET

Orange meringue tartlets

Chocolate and peppermint mousse

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

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

Lunch \$23.95*

*Menu is subject to change

*Promotional periods and price changes may apply

*A 15% surcharge applies on public holidays