

Evening Buffet Menu Option 3

Soup

Seafood chowder with fresh baked bread rolls

Salads

Caesar salad, cos leaves, crispy bacon, croutons, shaved parmesan and anchovy dressing

Slow cooked Potato with garlic, paprika and tomato aioli dressing

Moroccan spiced rice salad with tomato, roasted peppers and olives

Antipasto platter with marinated vegetables, continental meats including , smoked ham, salami

NZ mussels with assorted condiments

From the Carvery

Roast pork with apple sauce and crackling

Roast beef sirloin crusted with mustard and rosemary

Hot Mains

Grilled Barramundi fillets with a mild wasabi sauce

Thai marinated Chicken pieces with an apricot chili and lime sauce

Assorted steamed vegetables with sea salt crystals

Steamed jasmine rice infused with ginger and lemongrass

Steamed corn with maple butter

Roasted kaukau with butter and paprika

Dessert

Fresh cut tropical fruit plater

Passion-fruit cheesecake

Layered chocolate and raspberry cake with whipped cream

Selection of imported cheese with crackers and dried fruits