

PACIFIC ISLAND

BUFFET MENU

\$84.00 per person (GST inclusive)

Children 4-12 years old \$49.00. Children 3 and under are Complimentary.

Includes Top Table service (up to 10 guests) and Room Hire.

Minimum 80 guests.

CARVERY

Whole Roasted Pig (GF,DF)

Served with crushed Granny Smith apple sauce and roast meat gravy

HOT DISHES

Sweet and Sour Chicken

Crispy chicken pieces in a sweet and sour sauce, with julienne vegetables and pineapple chunks

Beef Chop Suey

New Zealand beef strips fried with garlic and ginger, served with vermicelli noodles and thick soy sauce

Fried Rice (DF,V, GF)

Fluffy rice, fried with vegetables, free-range eggs and seasoning

Steamed Taro with Coconut Cream (DF, VE, GF)

Imported fresh taro, drizzled with coconut cream and garnished with spring onions

Honey Soy marinated Chicken Pieces (DF)

Chicken pieces marinated in our Chef's special honey soy sauce

Steamed Green Banana with Coconut Cream (DF, VE, GF)

Steamed green bananas served with coconut cream

SEAFOOD DISHES

Traditional Raw Fish (GF)

Market fresh fish, marinated in coconut cream, seasoned and served with diced tomato, cucumber and spring onions

Whole King Prawns (V, GF)

Steamed and blast-chilled whole prawns, served with chipotle mayonnaise and lemon wedges

New Zealand Green Lipped Half-shell Mussels (V, GF)

New Zealand half-shell mussels, served with Thousand Island dressing and lemon wedges

Surimi Salad (GF)

Shredded surimi meat, whole egg mayonnaise, served with diced tomato, cucumber and spring onions

SALADS

Hawaiian Coleslaw (V, GF)

Shredded green and red cabbages, crushed pineapple, whole egg mayonnaise

Potato Salad with egg and creamy mayonnaise (V, GF)

Locally grown potatoes, with free-range eggs, whole egg mayonnaise, seasoned with Himalayan salt

Tossed Garden Salad with Italian dressing

Fresh mesculin, tomatoes, cucumber, red onions, capsicums, bean sprouts, served with Italian dressing

Freshly baked breads and rolls served with New Zealand butter

DESSERTS

Fresh Fruit Salad (DF, GF, VE)

Tropical fruit salad in a sweet juice

Specialty Ice Cream (V, GF)

Your choice of vanilla bean or double chocolate

Steamed Chocolate Cake

Hot chocolate cake drizzled with chocolate sauce

Apple Crumble and custard

Cinnamon and brown sugar marinated apples, topped with a delicious oat and nutmeg crumble

Chef's selection of sweet treats

Assortment of sweet treats created especially by our Chef

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan

