

Dinner Buffet Menu - Indulge in the magic of New Year Flavours

2024

Happy
New Year

GARDEN SELECTION

- Greek salad
- Casarecce pasta, pesto, Brazil nuts and kumara
- Caesar salad
- Courgettes, walnuts, orange with a honey dressing

CHARCUTERIE

- Selection of local and international cured meats with olives, romesco, crusty ciabatta and homemade pickles

FRESH FROM THE SEA

- NZ oysters
 - Green lipped marinated mussels
 - Prawns
 - Hot smoked High-Country salmon
- Served with a cocktail gazpacho, aioli, lemon and coriander mayonnaise

MAIN

- Polenta gratin, mushroom ragout, chipotle sour cream, spinach, chia seeds and cashew salad
- NZ yellow fin tuna, cauliflower puree, grilled asparagus, mango and cucumber gastrique
- Wakanui ribeye, green beans, Maori potatoes, red wine jus and truffle mascarpone

DESSERT

- Brownie trifle
 - Passionfruit panna cotta
 - Meringata
 - Warm chocolate pudding
 - Crème caramel
- Accompanied with sauces and garnishes

Beverage Package

WINE'S BY GIBBSTON VALLEY

- 2022 G.V Collection Sauvignon Blanc
- G.V NV Methode Traditionelle
- G.V Collection Rosé
- G.V Collection Pinot Gris
- Gold River Pinot Noir

BEER AND CIDER

- Speight's Summit Low Carb Lager (tap)
- Little Creatures Pale Ale (tap)
- Corona
- Heineken
- Stella Artois
- Panhead Rat Rod Hazy IPA
- Speight's Summit Zero
- Macs Cloudy Apple Cider

NON ALCOHOLIC

- Soft Drinks
- Juice
- Sparkling Water

New Year Dinner Buffet

\$160 per person

New Year Dinner Buffet For Children

\$65 per person (5-12 years old)

**Children under 5 years of age
complimentary per paying adult**

Beverage Package

\$55 per person

2 Hour Package

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