

NEW YEAR MENU

GARDEN SELECTION

- Greek salad (GF, V)
- Caesar salad
- Courgettes, walnuts, orange, and honey dressing (DF, V)
- Grilled broccoli, grapes, roasted pepper, parmesan and mandarin dressing (GF, V)

LE CHARCUTERIE

- Selection of Martinez cured meat, rillettes, and pâté
- Olives, romesco, crusty ciabatta, homemade pickles (V)
- Bread selection and cultured butter (V)

FRESH FROM THE SEA

- NZ oysters, green lipped marinated mussels, whole prawns (GF, DF)
- High Country smoked salmon selection with blinis and sauces (Served with cocktail sauce, aioli, lemon-coriander mayonnaise)

MAIN BUFFET

- Creamy polenta, mushroom ragout, creamy spinach and chia seeds (V, GF)
- NZ High country salmon, grilled asparagus (GF)
- Sweet corn ribs with chipotle butter (GF, V)
- Wakanui ribeye, green beans, and shallots, red wine jus (GF)
- Truffle and potato gratin (GF, V)
- Harissa roasted chicken, garlic and parsley butter, seasonal veggies (GF, DF)

DESSERT

- Passion fruit panna cotta (GF, V)
- Meringata (V)
- Warm mini lava cakes (V)
- Crème caramel (V)
- Macarons (V)
- Tiramisu (V)
- Seasonal fruit selection (V)
(Sauces and garnishes)

LE FROMAGE

- Kawarau blue, Lindis Pass brie, aged smoked cheddar (V)
- Condiments and crackers (V)

Adult: 18 Years Old and Above

New Year's Buffet + 2 Hour Beverage Package \$224.00 Per Person

Adult: 12 - 17 Years Old

New Year's Buffet + 2 Hour Non Alcoholic Beverage Package
\$175.00 Per Person

Child: 5 - 11 Years Old

New Year's Buffet + 2 Hour Non Alcoholic Beverage Package
\$109.00 Per Person

Infant: 4 Years Old and Under

Free of Charge

Online Bookings are Essential

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