



LUNCH MENU

2017 - 2018

Starter

Fresh baked Bread rolls and New Zealand Butter

Soup

Spicy Pumpkin Soup with coconut cream and Coriander

Salads

Variation of fresh Salads (v)

Hot

Free range Chicken drums marinated with Tandoori spice and green capsicum (GF)

BBQ Lamb spare ribs (GF)

Fresh Fish of the Day simmered in a creamy spinach sauce with sundry tomato, black olive and chilli (GF)

Steamed Fragrant Rice (V/GF)

Roasted Potatoes with Rosemary and Moroccan seasoning (V/GF)

Seasonal fresh Vegetables (V/GF)

Dessert

Fresh cut Kiwi Fruit (V/GF)

Assorted Cake Slices (V)

Seasonal fresh fruit Platter (V/GF)

Petite Pavlova with whipped cream and Passionfruit pulp

Beverages

Selection of fine Tea or Coffee

