

KIWI BUFFET DINNER MENU

2019-2020



Starters

Assorted fresh baked Bread with New Zealand butter (V)

Soup of the Day

Cold

Prawns with Aioli Dipping sauce (GF)

Salads

Mixed Garden Salad with Italian Dressing (V/GF)

Potato Salad, Creamy Mayonnaise, Spring Onion and Mustard (V)

Vine-ripened Tomato salad with Sweet Red Onion, Fresh cucumber and Balsamic dressing (V/GF)

Healthy Spiral Pasta mix with Triple Capsicum, Olive Oil and Sweet Chilli (V)

Hot

Chicken marinated with Honey Soy Sauce (GF)

Steamed Sliced Lamb Shank, Mint Sauce

Steamed Green Shell Mussels (GF)

Pasta in a fruity tomato herb sauce, grated Parmesan Cheese (V/GF)

Roasted Baby Potatoes with butter and Parsley (V/GF)

Fresh Seasonal Vegetables (V/GF)

Steamed fragrant Rice

Dessert

New Zealand Pavlova with Fresh whipped cream, Fruit and Passionfruit Coulis (V)

Seasonal Fresh cut Fruit Salad (V/GF)

Assorted Cake Slices (V)

Cheesecake Selection (V)

Mango Mousse (V)

Beverages

Selection of Fine Tea and Coffee

