

SOUP & BREADS

Fresh Vegetable Soup

Chicken Broth
with noodles & crudité

Selection of Artisan Breads
baguettes, rolls, grissini sticks,
multigrain rolls, and sourdough

COLD CUTS & SALAD

Selection of Local & House Cured Meats
with Barkers of Geraldine pickles

Canterbury Cheeses
crackers & dried fruit

Mediterranean Vegetable Salad
roasted capsicum, eggplant, sun dried
tomato, basil, feta

South Island Slaw
Celery, corn, cabbage, capsicum,
carrot, red onion

Brown Rice & Red Quinoa
with brown rice and cranberry

Roasted Beetroot & Ricotta
wild rocket leaves, balsamic glaze

Soba Noodle
coriander, chilli, bean sprouts, yuzu sesame

Caesar Salad Station
cos, bacon, parmesan, anchovy
dressing, croutons

Salad Leaves, Kale & Spinach
condiments to build your own salad

ALPINE RESTAURANT

LUNCH BUFFET MENU

Available from 12.00pm to 2.00pm daily

FRY

Pulled Pork Sliders
Seasoned Wedges

CARVERY

Rotisserie Chicken

Baked Jacket Potato
with sour cream

Ham Off the Bone
crackling, yorkshire pudding

STEAM

Pot Stickers
Steamed Buns

GRILL

Marinated Lamb Chops
with mint pesto

Venison Sausage
grilled onions & mushrooms

PASTRY

Kiwi Pavlova
with fresh fruit

Gateaux
a selection of house prepared

Hermitage Cookies

Salted Caramel & Chocolate Cups

Assorted Custard Filled Tartlets

Profiteroles

Soft Serve Ice Cream

Jelly Trifle Cups

Tea & Coffees

including a selection of: candies, lollies, marshmallows, nuts, fruit, sauces and chocolate

SEAFOOD

House Smoked Aoraki Salmon

Tuna & Cucumber Pasta Salad

New Zealand Shellfish, Clams, Scallops & Prawns

lemon wedges, condiments & accompaniments

HOT

Steamed Monkfish Skewers
herb & citrus cream

Mapo Tofu
with vegetables

Roasted Pumpkin Lasagne

Aubergine Parmigiana

Vegetarian Korma
poppadum, riata, roti
fried and steamed rice

Baby Potatoes
with rosemary butter

Steamed Greens
with herb infused olive oil

Couscous, Citrus, Dates & Almonds

Fresh Seasonal Vegetables

ADULTS - \$33, CHILDREN - \$15 (CHILDREN 5 & UNDER EAT FREE)