

## SOUP & BREADS

### Fresh Vegetable Soup

**Chicken Broth**  
with noodles & crudités

**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

## DINNER BUFFET MENU

Available from 6.00pm to 9.30pm daily

### FRY

Pulled Pork Sliders  
Seasoned Wedges

### STEAM

Pot Stickers  
Steamed Buns

### CARVERY

Rotisserie Chicken

Baked Jacket Potato  
with sour cream

Ham Off the Bone  
crackling, yorkshire pudding

### GRILL

Lamb Noisette  
with mint pesto

Scotch Fillet Steak  
with pink peppercorn

Prawn Skewers  
garlic & citrus

Salmon  
with lemon and parsley  
beurre blanc

Venison Sausage  
grilled onions & mushrooms

### PASTRY

Kiwi Pavlova  
with fresh fruit

Salted Caramel  
& Chocolate Cups

Profiteroles

Soft Serve Ice Cream

Gateaux  
a selection of house prepared

Assorted  
Custard Filled Tartlets

Coffee Cup Tiramisu

Jelly Trifle Cups

Hermitage Cookies

Croissant &  
Coconut Pudding

Fresh Fruit Mousse

Tea & Coffees

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

## SEAFOOD

**Nori & Nigiri Sushi**  
assortment of, with Japanese condiments

**House Smoked  
Aoraki Salmon**

**Prawn Cocktail**  
marie rose dressing

**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

**Slow Roasted Pork Belly**  
on braised cabbage

**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

**Cauliflower & Cheese Gratin**

**Fresh  
Seasonal Vegetables**

**ADULTS - \$67, CHILDREN - \$19.50** (CHILDREN 5 & UNDER EAT FREE)