

New Year's Eve

ALPINE BUFFET MENU

AMUSE BOUCHE

Chilled local tomato & red pepper gazpacho sip, fragrant soft shell crab salad, kelp granola, micro coriander (GF, DF)

SEAFOOD

Sashimi of New Zealand farmed kingfish (DF, GF)

Thai marinated pink prawns (DF, GF)

Otago little neck clams (DF, GF)

Marlborough green shell mussels (DF, GF)

Freshly shucked Oysters natural, (DF, GF)

Pacific Island-style squid, pickled cucumber, red onion, cherry tomato with chili, lime, and coconut (DF, GF)

Shrimp & avocado salad with Marie Rose sauce (DF, GF)

BBQ octopus with roasted corn, halloumi cheese, seaweed, lemon, burnt peanuts, pork skins and soy caramel (DF)

Orange & dill rubbed 40-degree cooked Mt Cook alpine salmon with grapefruit, fennel & crisp apple (DF, GF)

Hot & Cold smoked Aoraki freshwater salmon (DF, GF)

Freshwater salmon & line caught white fish ceviche with kiwi, chili, citrus and coconut, finished with Cardrona gin (DF, GF)

AORAKI/MOUNT COOK GRAZING STATION

Cauliflower pannacotta with kelp granola, fennel, and wild herbs finished with white truffle (GF, V)

Roasted seasonal vegetable & pasta salad with wild rocket & sweet thyme dressing (VG, DF)

Assorted meat and seafood sushi served with accompaniments

Duck liver parfait with cranberry and local cherry (GF)

Coriander seed and fresh herb-crusted tuna, smashed potato, green beans, tomato, black olive and egg with aioli and mixed greens (GF, DF)

High country lamb, spiced middle eastern couscous with almonds tea soaked sultanas and tahini minted yoghurt dressing (GF)

Pesto chicken and roasted corn salad, asparagus, cranberry and organic fennel with lemon herb dressing (GF, DF)

Marinated feta, olives & pickled onions

Charcuterie selection Parma ham, chorizo, cured wild venison, hot pork, spiced beef salami (GF, DF)

SOUP

Crayfish bisque with new season fennel, rouille croutons & fresh herb

Southland carrot & fresh ginger soup, curry spices and coconut cream (GF, VG)



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ALPINE BUFFET SAMPLE MENU

PLANT BASED

Beetroot hummus, local pear & fig relish, green tomato and jalapeño chutney
Mesculin, spinach, crisp garden lettuce
Greek salad

Grilled zucchini with green olive & sundried tomato roll, artichoke and salsa verde bites
Seasonal garden summer vegetable platter with pickled vegetables and local mushrooms
Vegetarian sushi served with gluten free soy, pickled ginger, and wasabi

Fresh asparagus, preserved lemon, pistachio puree & fermented garlic tofu, baby herbs
Roasted kumara, quinoa, baby spinach, and toasted almond salad

Burnt broccoli, pumpkin, and kale salad with almond & cashew crème

Baby beet & endive salad, fresh pear, liquorice, fig and Szechuan roasted walnuts, vegan feta and
fig wine dressing
(All GF, DF VG)

MEAT AND SEAFOOD FROM THE FLAME

BBQ smoked pork with Rum & Que seasoning, roasted cauliflower & green beans with sour apple
Roast chicken with chipolatas, game chips, herb stuffing & pan gravy (DF)
Slow roasted ham on the bone with orange and marmalade glaze (DF, GF)

Mount Cook Alpine Salmon baked with sumac & liquorice rub, house pickle & pomegranate (GF, DF)
Line caught snapper, lentil, snow pea and bell pepper succotash (GF, DF)

Turkey, mushrooms & pearl onion casserole, snake beans, lemon & macadamia (GF, DF)

Pure South lamp rumps served with red wine & cinnamon braised red cabbage, wasabi minted
baby peas, mustard jus & olive and grape salsa (GF, DF)

Roasted Pure South beef on the bone served with Horseradish sour cream (GF, DF)
Marinated prawn skewers cooked on the grill

PLANT-BASED MAIN DISHES

Sweet potato, broccolini and tofu curry, pak choy, burnt macadamia and Pad Thai noodles (VG, GF)
Pumpkin gnocchi, roasted baby cos, sous vide parsnips and broad beans with spiced
pumpkin crème (VG, DF)

Almost meat balls, lentils and cumin spiced chickpeas, roasted leeks and vine tomatoes (GF, VG)

Almost chicken and mushroom risotto, porcini crème with toasted pine nuts and sage (VG)

Vegetarian style Kare-kare with earth gems, asparagus, celery and black garlic in coconut
peanut sauce (GF, VG)



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THE TRIMMINGS

Asparagus, broccolini and new season beans with crispy shallots and chili almonds (GF, VG)
Summer ratatouille bake with vegan basil pesto (VG, GF)
Macaroni cheese finished with white truffle and shitake mushrooms (V)
Vegan cheesy agria potato and caramelized onion bake (GF, VG)
Boiled new season potatoes with sea salt, fresh mint and olive oil (GF, VG)
Southland carrots in salted passionfruit glaze (GF, VG)
Steamed basmati rice with cinnamon, clove, and fragrant peel (VG, GF)
Cranberry jelly & thyme jus
Beef dripping Yorkshire pudding
Horseradish crème, Mint sauce, Seeded mustard

CHILDREN'S STATION

Chicken nuggets, Fish bites, Seasoned chips
Spaghetti Bolognese

DESSERTS

Chocolate fountain with dipping fruits
Warm peach and almond strudel with vanilla brandy custard
Mini éclairs with vanilla custard and chocolate
Brandy snaps with sweetened cream
Avocado chocolate mousse with orange zest & roasted pineapple (DF, GF, VG)
White chocolate cheesecake with matcha
Mango and summer berry pavlova (GF)
Key lime pie with strawberries
Lemon curd mini tarts with strawberry & kiwi (GF)
Chocolate panforte (VG, DF)
Pecan caramel brownie
Mini trifle with Cromwell cherries
Locally selected cheese with accompaniments
Crackers, Lavosh, Breadbasket

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE

Please note that we are not a gluten-free or dairy-free kitchen

