

HĀNGĪ BUFFET LUNCH MENU

SOUP

Corn and watercress soup
Rēwena breads

SALADS

Make your own salad bar:

Mixed lettuce greens, red onion, cucumber, tomato, and condiments (V)
Cauliflower and curry cold salad (V)
Tossed penne pasta salad with sundried tomato, basil pesto & olive (V) Manuka smoked
bacon caesar salad with rēwena croutons
Cabbage, carrot, and watercress coleslaw
Whole cooked prawns on ice

MAIN COURSE

Carvery – Mānuka smoked ham
Hāngī chicken with rēwena bread stuffing
Hāngī minted lamb with gravy
Garlic and watercress potato bake (V)
Pork rib boil up with kūmara, cabbage, watercress and potato
Vegetarian fried noodles with cabbage and watercress (V)
Tofu and vegetable coconut curry with steamed rice (V, GF, DF)
Pātaka Kai buttermilk fried chicken drums

DESSERT BUFFET

Steamed pudding

Hot vanilla custard & whipped cream

NZ pavlova with whipped cream & seasonal fruit

Chocolate mousse

Chocolate cream puff profiteroles

Fresh seasonal fruit salad

NZ vanilla ice-cream

Blackberries and kawakawa compote

Tea & Coffee available

GF – Gluten Free / V – Vegetarian / DF – Dairy Free