

# HĀNGĪ BUFFET DINNER MENU

## STARTERS / KAI ŌKĀKĀ

Kūmara watercress and sweet corn soup V, GF, DF  
Fresh baked rēwena bread and fried bread

## SALADS / HUAMATA

Smoked karengo caesar salad with maple bacon, boiled eggs and tossed with fresh cos lettuce and rēwena croutons  
Roast vegetables with maple balsamic, roasted sesame and ground horopito V, GF, DF  
Cabbage, watercress and carrot coleslaw V, GF  
Penne pasta salad tossed with sundried tomatoes, olives and pesto V  
Mixed lettuce, red onion, cucumber, tomato and condiments V, GF, DF  
Chargrilled cauliflower and baby spinach salad V, GF, DF  
Shrimp coriander salad with sweet chilli dressing GF, DF  
Chilled whole prawns  
Marinated raw fish with cucumber, red onion, fresh lemon and coconut cream GF, DF  
Chilled oysters

## BUFFET / KAI KŌHERI

Mānuka smoked ham, kawakawa brown sugar glaze GF  
Hāngī chicken/ Hāngī lamb GF  
Rēwena bread stuffing  
Hāngī pumpkin and kūmara GF, DF, V  
Braised sticky pork ribs GF, DF  
Wild New Zealand venison with merlot caramelised baby carrots and onion GF, DF  
Garlic and watercress potato bake V, GF  
Creamed kanga with parmesan horopito and smoked sea salt V, GF  
Vegetarian stir fried noodles with cabbage and watercress V  
Steamed basmati rice V, GF, DF  
Tofu vegetable coconut curry V, GF, DF  
Steamed half shell mussels in a creamy sauce  
Mānuka smoked king salmon DF, GF

**DESSERT / PURINI**

Fruit salad GF, DF

Steamed pudding

Hot vanilla custard

Chocolate mousse GF

New Zealand ice cream GF

Blackberry and kawakawa compote GF, DF

Pavlova with whipped cream and seasonal fruits GF

Chocolate covered cream puffs

Crème Brûlée

**Tea & Coffee available**

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