

# FATHER'S DAY BUFFET MENU

## To Start - From The Cold Buffet

Oxtail Broth with an array of boutique Breads  
Fresh Rock Oysters (from the Clevedon Coast),  
served with Sherry & Shallot Vinegar  
Atlantic Prawns, poached in White Wine and Garlic,  
served with Thousand Island Sauce  
Australian Blue Swimmer Crab Claws, served with Wasabi Aioli  
Green lipped Coromandel Mussels with fresh Lemon wedges  
Spruced Potato salad with cured Pork Scotch Fillet,  
Capers, free range Eggs, Mustard and Parsley  
Tomato and fresh Buffalo Mozzarella salad with  
Basil Sea Salt and Extra Virgin Olive Oil  
Fresh and crisp Garden salad with Cucumbers, Radish,  
Pea Shoots, Pinenuts and Manuka Honey dressing

## From The Carvery

Wagyu Rump Sous vide for 12 hours then roasted  
Champagne Ham, glazed with Rum and Coconut Sugar

## From The Hot Buffet

Wagyu Beef Brisket, rubbed and blackened, then slow cooked for 48 hours  
Baby Back Pork Ribs with a sticky Kauri IPA glaze  
Lamb Shoulder, boned out and marinated with Garlic and fresh Herbs, rolled,  
smoked and slow roasted, served with Beetroot Coulis  
Flash grilled Market Fish of the Day served with Salsa Verde and Watercress  
Baby Potatoes roasted with Sea Salt and tossed in Wagyu Fat with fresh Herbs  
Steamed seasonal Greens and baby Carrots with an Olive Oil dressing  
Fluffed Pilaf Rice with aromatic Spices

## To Finish

Selection of Petite Fours including Macarons, sweet mini Tartlets, Profiteroles  
Dark Chocolate and Cherry Cake  
Creme Brulee infused with Vanilla and Golden Syrup  
Individual Chocolate Mousse  
Individual Fruit Mousse  
Selection of NZ and European Cheese  
Platters of freshly sliced Melon  
Tea and Coffee