



*Mother's Day
Buffet Lunch
Sunday 13 May
12.30pm - 2.30pm*

Mother's Day Menu

Glass of Georges Michel Methode Traditionelle Blanc de Blancs NV

Entrees

Selection of Artisan Breads
Refreshing Garden Salad
Traditional Caesar Salad
Oxtail and Porcini Mushroom Broth
Roast heirloom Pumpkin with Beetroot and smoked Feta Cheese Salad
Charcuterie selection including Salami, cured Meats, Pate and Terrines
Caprese Salad of vine ripened Tomatoes, buffalo Mozzarella, Basil and Shallots with Sherry Vinegar

Mains

Roasted Market Fish served with Watercress Hollandaise Sauce
Roasted Duck, sous vide, with spiced Bourbon and Orange Sauce
Roasted House Cured Pork Belly with honey Mustard and Greens
Potato Gnocchi served with Crab, Crème Fraiche and Jalapeno
Steamed baby Potatoes served with Garlic Butter
Seasonal Greens with Sea Salt and Olive Oil
Grilled Haloumi Cheese served with charred mediterranean Vegetables and sundried Tomato Salsa
Whole roast Lamb carvery

Desserts

Individual servings - Trifle, Tartlets, Tiramisu and Chocolate Mousse
Organic Ice Cream Sundae station with toppings
Gluten free Chocolate Cake
Fresh Fruit Platters
Caramel and Bailey's Cheesecake
A selection of gourmet NZ cheeses
Tea and Coffee

