

Pātaka Kai

Restaurant, Bar & Café



Buffet Lunch Menu

Soup

Corn and watercress soup
A selection of homemade breads and dips

Salads

Make your own salad bar

Mixed lettuce greens, red onion, cucumber,
tomato, and condiments (v)
Manuka smoked bacon Caesar salad with rēwena croutons
Cabbage, carrot, and watercress coleslaw
HaHa poached pear with blue cheese and manuka honey glazed cashew (V)
Broccoli cranberry and green apple salad poppyseed sour cream mayo (VGF)
Karengo mung bean vermicelli and edamame salad (VGF)
Whole cooked prawns on ice

Main Course

Carvery - Manuka smoked ham
Hangi chicken with rēwena bread stuffing
Hangi minted lamb with gravy
Garlic and watercress potato bake (V)
Pork rib boil up with kumara, cabbage & watercress and potato
Vegetarian fried noodles with cabbage and watercress (V)
Creole style roasted corn and black bean with sweet roast tomato capsicum with steamed rice
Pātaka Kai buttermilk fried chicken drums

Dessert buffet

Steamed pudding
Hot Vanilla Custard
Whipped cream
NZ pavlova with whipped cream & seasonal fruit
Chocolate mousse
Pineapple fritter coconut custard tart
NZ Ice-cream, Blackberries and kawakawa compote

Tea & Coffee station

GF – Gluten Free

V – Vegetarian

***All menus rely on availability of seasonal produce, subject to change**