

Pātaka Kai

Restaurant, Bar & Café



Buffet Dinner Menu

CONDIMENTS

Rewena bread and watercress pesto dip

SOUP

Corn and watercress (GT & V)

SALADS

Mixed lettuce red onion cucumber tomato and condiments (VGF)

Root vegetable with lime, avocado oil and Horopito (VGF)

Fettucine four cheese sauce with baby spinach

Broccoli green apple sour cream mayo with cranberries,
smoked sea salt and kawakawa (VGF)

Cabbage watercress coleslaw (VGF)

SEAFOOD SELECTION

Shrimp cocktail with marie rose dressing (GF)

Wine barrel Smoked salmon with brown sugar and chilli glaze

Whole cooked prawn on ice (GF)

Chilled oysters with miso dressing (GF)

Marinated raw fish lime and coconut cream (GF)

STEAM BOX STATION

Vegetable spring rolls (V)

Pork and prawn dumpling with dipping sauces

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MAIN COURSE

Manuka smoked Ham with Horopito mustard glaze

Hangi lamb with mint sauce

Rewena bread stuffing

Beef with stir-fry vegetables

Butter chicken & steamed basmati rice

Garlic & watercress potato Bake (V)

Sticky glazed pork ribs w Asian greens (GF)

Vegetarian cabbage and watercress fried noodles (V)

Hangi vegetables kumara pumpkin (V)

DESSERT BUFFET

Steamed pudding Custard and cream

Chocolate dipped cream puff NZ Pavlova with whipped cream and seasonal fruit

Whittakers creamy milk Chocolate mousse

Trifle with fresh seasonal berries

Caramelised Kumara Brulee

Ice-cream and blackberries and kawakawa compote

Tea & Coffee

GF – Gluten Free

V – Vegetarian

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