

Christmas Brunch Buffet

229 per person

109 Kids (5 years to 11 years old)

4 years and under FREE

Bread Station

French baguette

Mixed grain

Sourdough

Ciabatta

House churned butter

Raw Bar

Oysters, mignonette sauce, lemon

Selection of clams

NZ Queen scallops

NZ green lip mussels

Cold Station

Mt Cook salmon sashimi

Selection of smoked fish, sardine

Steam tiger prawns

Cold strawberry soup, basil, black pepper

Marinated olives, lemon, rosemary

Charcuterie Station

Pickled vegetables, radishes, mini gherkins,

San Daniel (Italy)

Chorizo di salami (Spain)

Beef pastrami (NZ)

Cheese Station

Brie

Blue

Aged Cheddar

Apricot compotes, fig, fresh fruits, lavosh cracker, bread

Salad Station

Mixed garden salad, French vinaigrette
Panzanella salad, tomato, cucumber, and olive
Cumin roasted Carrots with goat cheese and walnuts salad
Pasta salad, basil pesto, summer green, pine nuts and sumac
Traditional potato salad, mustard, chives, pickles

Hot Station

Warm roots vegetables, Canadian maple, toasted seeds
Truffled mac & cheese, gruyere
Rotisserie honey glazed whole champagne ham, pineapple
Rotisserie lamb shoulder, rosemary, oregano, lemon

Main Cook to Order (one per person)

Chargrilled turkey breast, crushed potatoes, sauté beans,
cranberry, mint
Or
Angus Sirloin 250g cooked on wood fire, café de Paris butter
Or
Pan seared king salmon, fennel, preserved lemon risotto, green
chilli zhug sauce, dill
Or
Wood fired grilled cauliflower, preserved orange, almond,
currant, mint

Sweet Station

Christmas macaroons
Gingerbread man cookies
Christmas champagne peach trifle, vanilla custard
Mini Pavlova, strawberry, kiwifruit
Petite cranberry frangipane tart
Seasonal fruits skewers, Greek yoghurt
Berry platter, with labneh, orange oil

Beverage Packages

Soft Drinks/Juices 25 per person
Wine & Beer available from 59 per person

(We practice responsible service of alcohol)