

THE DINING ROOM - DINNER MENU

Sample menu only

STARTER

Plated and served to the table

Your choice of either Shrimp Cocktail or Vegetarian Stack

MAIN

Buffet, self service

Seafood

Freshly caught local seafood served with a light sauce

Chicken

Seasoned chicken thighs served with chef's speciality sauce

Venison

New Zealand Venison slow cooked in a rich red wine sauce

Beef

Italian style Lasagne, made with New Zealand beef

Roast Lamb

New Zealand slow roasted lamb served with mint sauce and gravy

Roast Vegetables

Northland grown roast vegetables

Steamed Vegetables

Medley of Northland steamed seasonal vegetables

Roast Gourmet Potatoes

Northland grown baby gourmet potatoes

Jasmine Steamed Rice

Vegetarian Pasta Bake

Coleslaw

Seasoned cabbage, carrots, onions tossed in a homemade mayonnaise

Greek Salad

Seasoned tomatoes, red onions, black olives, cucumber and coriander tossed in a light oil dressing

Lettuce Salad

Mixture of baby lettuce greens

Meat Platter

Selection of local specialty cold meats

NOTE: All produce will be sourced locally where possible

DESSERT

Buffet, self service

Rich Chocolate Mud Cake

Baked Cheese Cake

Kiwi Pavlova - a New Zealand tradition

Hot Apple Crumble

Fresh Fruit Salad

AFTER DESSERT

After dessert a cheese platter of local cheeses will be served to all guests

Complimentary Coffee and Tea Facilities available throughout the evening

Note: This is a sample menu and is subject to change without notice due to seasonal availability of some produce

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