Gibbston Valley

WINERY | RESTAURANT | WINECAVE
QUEENSTOWN | NEW ZEALAND

Dinner Buffet Menu One

$67.85 per person (GST inclusive)

Antipasto platters – a selection of salamis and smoked meats, hot smoked salmon, feta and herb frittata, New Zealand cheeses, local pickles, fruit and marinated vegetables, served with breads and crackers.

Leg of lamb slow cooked with pinenuts, rosemary and pancetta

Grilled Akaroa salmon with lemon, saffron and herb rouille

Gourmet potatoes with fresh mint

Salad selection

Chocolate and orange torte with cream

Coffee and tea

Allow us to suggest an award-winning wine to complement your meal

Menus are subject to minor changes due to seasonal availability of produce and ingredients.

Prices are valid until 30 September 2012 unless otherwise stated.

Gibbston Valley

WINERY | RESTAURANT | WINECAVE
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Dinner Buffet Menu Two

$81.10 per person (GST inclusive)

Antipasto platters – a selection of salamis and smoked meats, hot smoked salmon, feta and herb frittata, New Zealand cheeses, local pickles, fruit and marinated vegetables, served with breads and crackers.

Braised chicken with cardamom, thyme and sumac

Tunisian fish tagine with potatoes and olives

Marinated butterflied lamb with bayleaves and mint

Rice

Salad Selection

Orange, rosemary and mascarpone tart

Coffee and tea

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Dinner Buffet Menu Three

$90.85 per person (GST inclusive)

Antipasto platters – a selection of salamis and smoked meats, hot smoked salmon, feta and herb frittata, New Zealand cheeses, local pickles, fruit and marinated vegetables, served with breads and crackers.

Slow cooked lamb rump with mushrooms, tomatoes and chickpea puree

Grilled blue cod with smoked paprika, garlic and lemon

Cornfed chicken with cinnamon, allspice and herbs

Seven vegetable cous cous

Potato gratin

Selection of salads

Italian apple cake with vanilla bean gelato

Coffee and tea

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Dinner Buffet Menu Four

$119.60 per person (GST inclusive)

Antipasto platters – a selection of salamis and smoked meats, hot smoked salmon, feta and herb frittata, New Zealand cheeses, local pickles, fruit and marinated vegetables, served with breads and crackers.

Leg of pork braised with apricots, rosemary and almonds

Mussel and clam stew with chorizo, chilli and Pedro Ximenez sherry

Italian rice cake with courgette, aubergine, tomato and basil

Roast local venison loin with porcini mushrooms, Pinot Noir jus and thyme

Tagine of vegetables with preserved lemon and cous cous

Potato gratin

Selection of salads

Glazed orange tart with mascarpone

Cheese selection with muscatels

Coffee and tea

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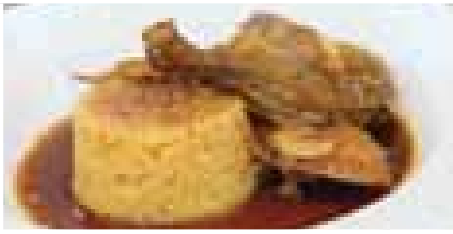

Gibbston Valley

WINERY | RESTAURANT | WINECAVE
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Dinner Buffet Menu Five

$132.85 per person (GST inclusive)

Antipasto platters – a selection of salamis and smoked meats, hot smoked salmon, feta and herb frittata, New Zealand cheeses, local pickles, fruit and marinated vegetables, served with breads and crackers.

Grilled snapper with citrus and thyme

Twice cooked Canterbury duck leg escabeche style

Roast rack of veal with rosemary and pancetta

Marinated prawns with garlic, chilli, ginger and linguine

Aubergine filled with fresh mozzarella, tomato and herbs

Baked Calasparra rice

Selection of salads

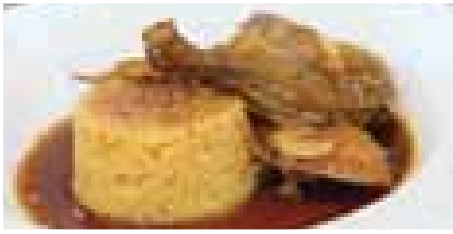
Coffee caramel custard

Apple and quince torta

A selection of cheese

Coffee and tea

Allow us to suggest an award-winning wine to complement your meal



Gibbston Valley

WINERY | RESTAURANT | WINECAVE
QUEENSTOWN | NEW ZEALAND

TDH Menu One

$66.70 per person (GST inclusive)

Vegetable minestrone with pesto crostini

Grilled Akaroa salmon with fennel and cannelini bean salad

Or

Free range chicken tagine with lemon and olives

Seasonal vegetables

Hazelnut meringue cake with chocolate and cinnamon

Coffee and tea

Allow us to suggest an award-winning wine to complement your meal

Maximum number for this menu is 100 people

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Gibbston Valley

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QUEENSTOWN | NEW ZEALAND

TDH Menu Two

$81.65 per person (GST inclusive)

Antipasto platters – a selection of salamis and smoked meats, feta and herb frittata, New Zealand cheeses, local pickles, fruit and marinated vegetables served with breads and crackers

Grilled sword fish with romesco sauce and Spanish style potatoes

Or

Local escalope of venison with orange, rosemary and smoked provolone

Seasonal vegetables

Apple crostata with zabaglione

Or

Italian coffee cake with gelato

Coffee and tea

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Maximum number for this menu is 100 people

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Gibbston Valley

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TDH Menu Three

$92.00 per person (GST inclusive)

Champagne marinated oysters with peppers and allioli

Or

Provencal pumpkin tart with caramelized orange and onion relish

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Pan fried loin of lamb with quince, cos, feta and herb salad

Or

Grilled snapper with fennel, saffron and almonds

Seasonal vegetables

Hazelnut meringue with chocolate and cinnamon mousse

Or

Caramelized pear with praline parfait

Coffee and tea

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TDH Menu Four

$118.45 per person (GST inclusive)

Butternut pumpkin risotto with parmesan and rosemary wafers

Or

Crab and leek tart with rocket salad

Braised poussin with tomato, lemon and garlic

Or

Escalope of rose veal with roasted green apples and mint

Or

Grilled tuna with red pepper, basil and olive salad

Seasonal vegetables

Capri chocolate cake with coffee gelato

Or

Cherry and walnut tart with mascarpone

A selection of fine cheeses

Coffee and tea

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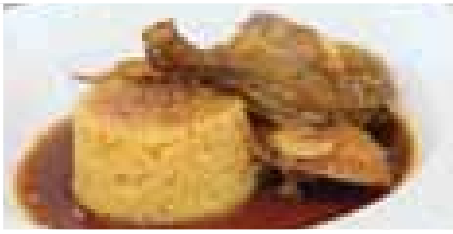

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TDH Menu Five

$135.15 per person (GST inclusive)

Marinated New Zealand scampi with a lemon and caper dip

Or

Wild mushroom consume with French toasted brioche and mushroom chutney

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Grilled Nelson scallops with oregano, and fig and a lemon risotto cake

Or

Loin of local hare with orange, smoked mozzarella and herbs

Or

Pan fried short loin of lamb with pancetta and thyme and a pepper marmalade

Seasonal vegetables

Pistachio and almond baklava with lemon ice cream

Or

Raspberry panna cotta with vanilla biscotini

A selection of fine cheese with crackers

Coffee and tea

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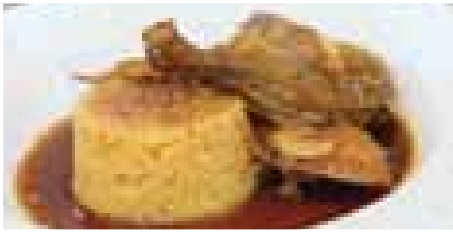

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Small Tastes

Choice of six - $32.80 Choice of eight - $38.50 (prices per person & GST inclusive)

(Selections preferably made by Chef to ensure a balanced menu choice)

Salt cured salmon with lemon and caper relish

Crab and olive puff pastry allumettes

Mussel, potato and saffron tortilla with allioli

Pork walnut and prosciutto 'cigars'

Chicken kebab with cinnamon and thyme

Venison qadid with spiced chickpeas

Scamorza kumara and herb frittata

Grilled goats cheese with garlic, rosemary and capsicum

Smoked aubergine tart with caramelised onions

Beef fillet carpaccio with spiced cherries

Allow us to suggest an award-winning wine to complement your meal

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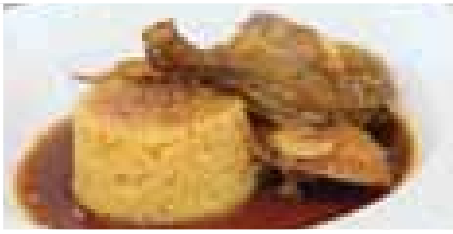
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