



Lunch Buffet Menu One

\$35.65 per person (GST inclusive)

Soup of the day served with fresh bread

Chicken with prosciutto, rosemary and sage

Rice

Mixed leaf salad

Apricot and almond cake

Coffee and tea

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

Minimum numbers for this menu are 10 pax

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

Prices are valid until 30 September 2012 unless otherwise stated.





Lunch Buffet Menu Two

\$35.65 per person (GST inclusive)

Soup of the day served with fresh bread

Fish of the day with lemon garlic and mint

Herbed gourmet potatoes

Mixed garden salad

Chocolate hazelnut cake

Coffee and tea

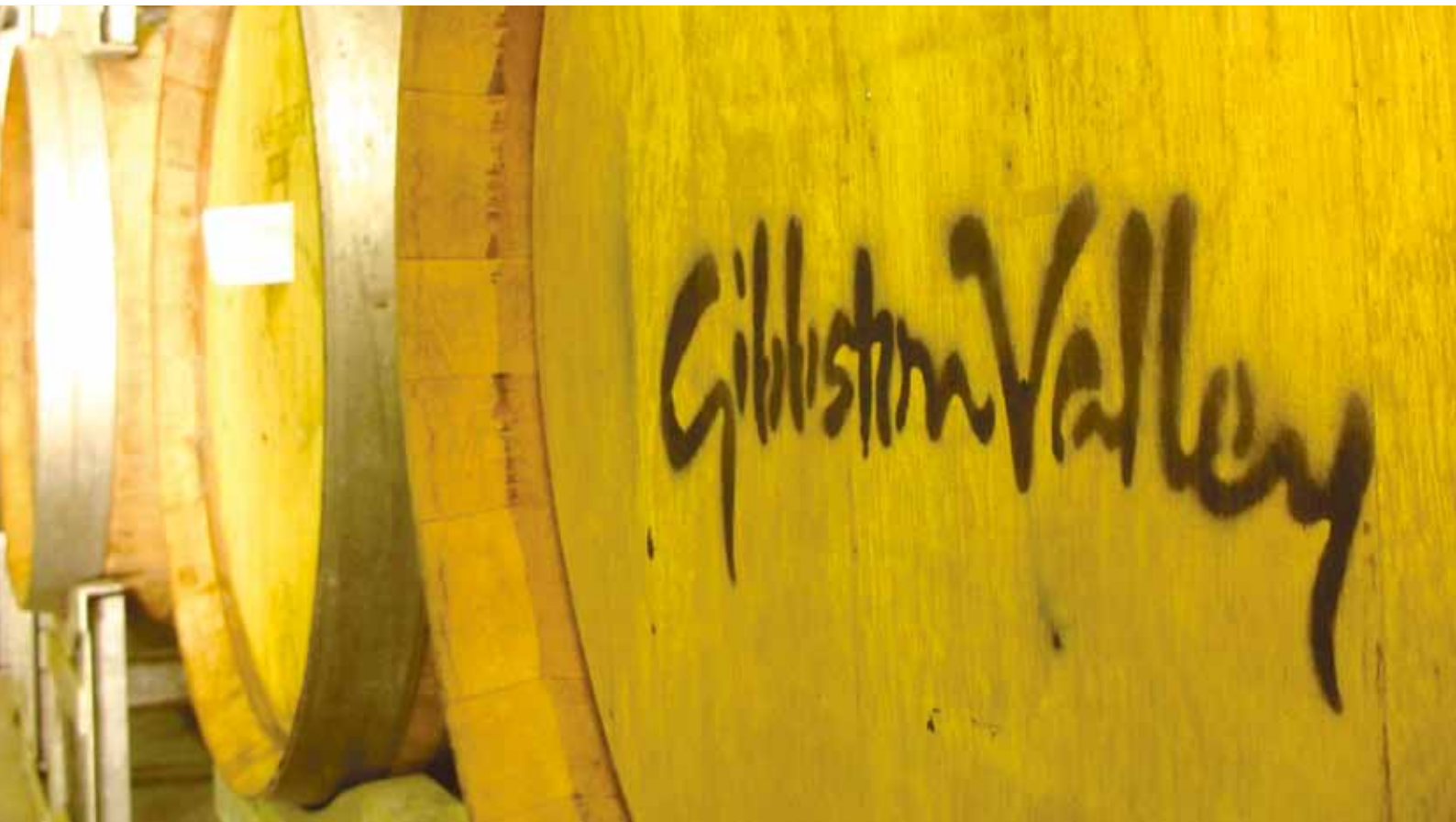
Allow us to suggest an award-winning wine to complement your meal

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Lunch Buffet Menu Three \$34.50 per person (GST inclusive)

Soup of the day served with fresh bread

Fusilli (pasta) with Havoc pork sausage, tomato, herbs and parmesan

Garden salad

Italian apple cake

Coffee and tea

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Lunch Buffet Menu Four

\$40.25 per person (GST inclusive)

Soup of the day served with fresh bread

Grilled Akaroa salmon with golden raisins and pinenuts

Gourmet herbed potatoes

Mixed leaf salad

Seasonal fresh fruit platter

Coffee and tea

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Lunch Buffet Menu Five

\$40.25 per person (GST inclusive)

Soup of the day served with fresh bread

Harvest Platter:

A selection of hot smoked salmon, local cheese, hummus, salami, smoked meats, feta, & herb frittata, marinated vegetables, fruit, pickles and spicy apricot chutney - served with crackers and bread.

Espresso cake with mocha icing and cream

Coffee and tea

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Lunch Buffet Menu Six

\$42.00 per person (GST inclusive)

Soup of the day served with fresh bread

Chicken braised with paprika, bay leaf and garlic

Oven baked salmon with red onion and capers

Rice

Mixed leaf salad

Chocolate rum and raisin cake

Coffee and tea

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

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Lunch Buffet Menu Seven \$43.15 per person (GST inclusive)

Soup served with fresh bread

Slow cooked lamb with peppers, tomatoes and herbs

Gourmet herbed potatoes

Green leaf salad

Fresh fruit platter

Coffee and tea

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

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Prices are valid until 30 September 2012 unless otherwise stated.





Lunch Menu Additions

All prices are per person (GST inclusive)

Green salad	\$5.20
Greek salad	\$6.30
New Zealand cheese selection	\$8.10
Fresh fruit platter	\$8.10
Lemon cake	\$5.75
Vanilla bean ice cream	\$2.90

These dishes are designed to be added to your already chosen lunch menu

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