



House made Turkish loaf with humus, olive oil and dukkha on arrival

Buffet Dinner

Please choose 2 meats and 3 side dishes

Meat Dishes

Caramelized Braised beef brisket with a rich spiced sauce
Lemon and thyme chicken with slow roasted cherry tomato and Za'atar
Braised beef brisket bourguignon
Mushroom and pancetta baked chicken breast
Braised lamb shoulder with garlic and rosemary
Harissa roasted lamb shoulder with minted yoghurt
Baked monkfish with fresh tomato and dill salsa
Beef fillet with café de Paris butter

Side Dishes

Potato and mustard gratin
Roasted winter vegetables
Harissa roasted potatoes, carrots and parsnips
Thyme and garlic roasted potatoes
Steamed broccoli with almond butter
Winter leaves with a mustard dressing
Parmesan roasted brussels sprouts
Celeriac mash
Roasted beetroot and rocket salad
Cauliflower cheese

\$45 per person



Drink Specials

Ground up lager and hazy ipa	\$11
Wanaka Beerworks Cider	\$10
Providore Rose, Central Otago	\$55 bottle
Providore Pinot Gris, Central Otago	\$55 bottle
Providore Pinot Noir, Central Otago	\$55 bottle
Be effect Kombucha	\$8