

DINNER BUFFET MENU



[BREADS]

Freshly Baked Bread & Herb Butter to Share

[SEAFOOD] *(choice of 2)*

Smith's Shrimp Cocktail with iceberg, fresh tomato salsa & housemade cocktail dressing

Hot smoked Salmon with béarnaise sauce, fresh rocket & preserved lemon

Pacific Rock Oysters, shucked and served natural with lemon & shallot vinegar

Garlic & Chilli Prawns

[MEAT] *(choice of 2)*

Orange, pepper & bourbon glazed Champagne Ham (carved at buffet)

Slow Roasted, fennel & herb seasoned, Pork with crackle & an apple caramel sauce

Smith's smokey rubbed Beef Striploin with rich garlic jus

Royal BBQ Braised Pork Ribs in a rich St Louis style sauce

Tuscan Style Chicken thigh with sundried tomatoes, garlic & herb sauce

Moroccan Lamb Tagine with apricot & almond couscous and tzatziki sauce

[VEGETABLES, SALADS & SIDES] *(choice of 4)*

Roast vegetable harvest of pumpkin, kumara, carrot & parsnip

Roast gourmet potatoes with herb butter

Truffle mac & cheese

Potato Bake/Gratin

Chophouse garden salad / Caesar salad / Greek salad/ country style slaw/ potato salad

Seasonal greens (ie. Broccoli/cauliflower/beans) with a 3 cheese mornay sauce

[CONDIMENTS]

Mustard (wholegrain/Dijon)

Roast garlic aioli

Horseradish cream

Tomato relish

Farm style pickle

[DESSERTS] *(choice of 3)*

Cheesecake (can be gluten free)

Pavlova with fresh cream (gluten free)

Dark chocolate brownie (gluten free)

Tropical fruit salad (gluten free)

Apple & boysenberry cobbler with fresh cream

Pecan Pie