

MATARIKI BUFFET

\$69 Adult

| \$59 GC

| \$32 Kids

Mains

Fijian style chicken curry	<i>NDI, NGI</i>
Steamed rice	<i>NDI, NGI, V, Vg</i>
Roast pork with dark noodles and spring onions	<i>CE, CS, CW, NDI</i>
Panko crumbed fish bites with lemon tartare sauce, and duck fat roasted potatoes	<i>CE, CF, CW, NDI</i>
Baked taro in coconut cream	<i>NDI, NGI, V, Vg</i>
Steamed seasonal vegetables	<i>NDI, NGI, V, Vg</i>

Salads

Polynesian style potato salad	<i>CE, NDI, NGI</i>
Coleslaw with sriracha mayo and pineapple	<i>CE, NDI, NGI</i>
Surimi salad with thousand island dressing	<i>CE, CF, CW, NDI</i>
Green salad with cucumber, tomato, red onion and balsamic dressing	<i>NDI, NGI, V, Vg</i>
Caesar salad with boiled eggs, shaved parmesan, bacon, croutons and anchovies	<i>CE, CMI, CW</i>

Carvery

Roast pork with apple sauce and gravy	<i>NDI, NGI</i>
Roast beef with horseradish cream and gravy	<i>NDI, NGI</i>

Seafood

1/2 shell green lipped mussels with yellow curry vinaigrette, capsicum, and charred spring onion salsa	<i>CSF, NDI, NGI</i>
Prawn cocktail	<i>CE, CSF, NDI, NGI</i>
Kokoda fish with coconut cream, red onion, cucumber, herbs, and lemon zest	<i>CF, NDI, NGI</i>

Desserts

Chocolate banana bread pudding with vanilla custard	<i>CE, CMI, CW</i>
Pasifika rice pudding	<i>CMI, NGI, V</i>
Pavlova with passion fruit, cream and roasted pineapple	<i>CMI, NGI, V</i>
Pineapple pie	<i>CE, CMI, CW, V</i>
Ice cream and sorbet	
Coconut and white chocolate sponge cake	<i>CE, CMI, CW, V</i>
Petits fours	<i>CE, CMI, CW, CP</i>
Fresh fruit salad	<i>NDI, NGI, V, Vg</i>
Coconut sago pudding with mango coulis	<i>DF, V</i>

Bread selection from our bakery with mainland butter

CE, CMI, CW, V

NGI Non Gluten Ingredients NDI Non Dairy Ingredients V Vegetarian Vg Vegan CE contains egg CS contains soy CW contains wheat CMI contains milk CP contains peanuts CH contains hazelnut CM contains macadamias CPI contains pine nuts CF contains fish CC contains crustacea CSP contains shrimp paste CMO contains molusc