



BAZAAR

SEAFOOD

Steamed green lipped mussels
Cloudy Bay clams
Pacific half shell oysters
Chilled crab legs
Salmon sashimi – soy – roasted sesame
Ceviche – red chilli – coriander - lime
Sushi selection – soy - wasabi
Cocktail sauce, tartare sauce, red wine
vinegar shallot dressing

SALADS

Thai prawn noodle salad
Roasted pumpkin, caramel onion, blue
cheese salad
Tomato, mozzarella, red onion, basil
Panzanella salad
Crudités and dips

WOK

Seafood tom yum soup – mung bean -
coriander
Red thai duck curry – lychee – eggplant -
jasmine rice
Stir fried Asian greens – fried garlic – soy -
oyster sauce
Dim sum steamed dumplings

GRILL

Roasted Greenstone Creek rib eye –
mustards – horseradish – Yorkshire puds
Whole salt baked Big Glory Bay salmon
Braised Wakanui beef cheeks - truffled
polenta - gremolata
Miso rubbed roasted organic chicken - soy
chilli cucumber pickle
Sumac roasted pumpkin and new potatoes
Taco station - smoked brisket – salsas - sour
cream - avocado
Gnocchi – wild mushrooms – spinach
Paella – Martinez chorizo – prawn – roasted
peppers - smoked paprika

DESSERTS

Chefs selection of sweet treats
Fresh fruits
Ice cream machine