



one80°

RESTAURANT



Festive

DINNER MENU



CHRISTMAS DAY LUNCH BUFFET

\$199 per person | Senior citizens \$149
Children 5-12 years \$99.50 | Kids Under 5 free

Served to the table

Selection of freshly baked artisan breads & rolls
Served with extra virgin olive oil , Butter, Dip
Spice Marinated olives

Soup – Served to the table

Cream of roast vine ripened tomato with basil
crème fraiche *v

Cold salads and appetizers

Fennel & Wine poached Ora King Salmon with
smoked salmon mousse
Freshly Shucked Pacific oysters
Galliano Poached tiger prawns
Half shell green lip Mussels
Cold meat platter with selection of meats,
chutneys & relishes
Balsamic Watermelon, sunflower seed
Caesar salad with bacon, parmesan cheese,
croutons, eggs
Selection of dressing
thousand island, pesto , vinaigrette, balsamic,
Caesar , sour cream

Chefs carving station

Clove studded, Manuka honey & citrus glazed
champagne ham
Thyme mustard crusted 55 day aged beef
Striploin
Accompaniments –apple Sauce , horseradish
sauce, gravy & mustard selection

Hot Buffet

Roast turkey with traditional stuffing served with
cranberry sauce
Roast lamb with mint jus & caramelized onion *gf
Honey roasted pumpkin & Kumara *vgf
Steamed gourmet potatoes with mint & Butter*vgf
Ravioli with pesto cream *V
Steamed seasonal vegetables with olive oil &
sea salt *vgf

Grazing Dessert Buffet

Traditional Christmas pudding with custard
Traditional pavlova with fresh fruit & cream
Mini Chocolate eclairs
Assorted tart selection
Mixed Berry Tiramisu
Mini mousse cones
Chantilly filled brandy snaps
Jelly
Vanilla ice cream
Chocolate with marshmallows, strawberries and
fresh seasonal fruit
Passion fruit coulis, berry compote, Chantilly
cream
New Zealand Cheese Selection
Crackers, grapes, quince
Freshly brewed Tea & coffee
Christmas mince pies

**Menus may change subject to seasonal availability
Sample menu only*