



one80°
RESTAURANT



Festive

DINNER MENU



CHRISTMAS DAY DINNER BUFFET

\$179 per person | Senior citizens \$129
Children 5-12 years \$79.50 | 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

Smoked Ora King Salmon
Freshly shucked Pacific oysters
Galliano poached tiger prawns
Half shell green lip mussels
Cold meat platter with selection of meats,
chutneys & relishes
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

Hot Buffet

Thyme mustard crusted 55 day aged beef
Striploin
Roast turkey with traditional stuffing served with
cranberry sauce
Roast lamb with mint jus & caramelised onion*gf
Honey roasted pumpkin & Kumara*v gf
Steamed gourmet potatoes with mint & butter*v gf
Ravioli with pesto cream *v
Steamed seasonal vegetables with olive oil &
sea salt *v gf
Accompaniments: apple sauce , horseradish
sauce, gravy & mustard selection

Grazing Dessert Buffet

Traditional Christmas pudding with custard
Traditional pavlova with fresh fruit & cream
Mini Chocolate eclairs
Assorted tart selection
Mixed Berry Tiramisu
Chantilly filled brandy snaps
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
Christmas mince pies

Freshly brewed tea & coffee

**Menus may change subject to seasonal availability*