



FISH

Spring Brunch Buffet

BY EXECUTIVE CHEF ALAN SMITH

Sunday, 6 October 2024

\$68 Per Person

CHEF'S SIGNATURE MAIN COURSES

(Choose One)

Crab cake eggs Benedict with English muffin and maple scented Hollandaise

Crumpets with Parmesan custard and courgette

Kiwi Classic Battered Fish Burger with Tartare Sauce

Chicken Kathi Paratha Roll with Pickled Onion, cucumbers and Mint, Yoghurt Sauce

BREAKFAST BAR

Almond Granita with Chilled Berries and Yoghurt

SELECTION OF BREAKFAST PASTRIES

Pain au Chocolate, Danish and Croissants

Gluten-free vegan banana bread

Belgian Waffles and Pancakes

Condiments and Preserves

ARTISAN COLD CUT, CHEESE, BREAD STATION

Artisan Cold Cuts - Salami Sausage, Champagne Ham, Mortadella

Artisan Cheeses - Brie, Red Cheddar, Emmental

Selection of Breads, condiments and dips



INTERNATIONAL SALAD

Build Your Own Salad

Choose from a variety of greens - *Mixed lettuce, spinach, rocket, romaine, Green Coral*

Selection of toppings - cherry tomatoes, avocado, cucumber, radishes, corn, carrots, beans

Range of Condiments - seeds, olives, crispy bacon, parmesan cheese, garlic croutons

Dressings - olive oil, apple cider vinegar, ranch, Caesar, vinaigrette, sesame

Chilled Soba Noodle Salad with Sriracha-Miso Dressing

Pumpkin, Kale and Quinoa Salad with Creamy Hemp-Seed Dressing

HOT LAMP

Tomato, Herb and Goat's Cheese Tart in No-Roll Cheese Pastry

Cheese and prawn jacket potatoes

SEASONAL FRUIT STATION

Sliced Cut Fruit - Watermelon, Pineapple, Honey Melon, Rock Melon, Kiwi

PASTRY CHEFS SIGNATURE

Venezuelan chocolate pancakes with chocolate maple syrup

DESSERT

Flourless chocolate cake with sour cherry compote

Rhubarb and white chocolate trifle

Seasonal berry Kawakawa pavlova

French apple cardamom cake with spiced candied almonds

BEVERAGE SPECIALS

\$7 Mimosa's

\$10 Aperol Spritz

\$10 Malfi Arancia / Malfi Limone G&T

\$25 Bottomless

Combination of any 3 drinks above