

A Culinary Journey: Christmas Buffet 2026

Indulge in a festive spread designed to delight every palate. From freshly baked bread to gourmet seafood, succulent meats, and decadent desserts, our menu has been crafted to offer something for everyone. Includes a glass of champagne, beer or soft drink on arrival.

BREAD STATION

Selection of warm baguette, kouign amann, panettone, garlic bread, focaccia, sourdough, wholemeal, and ciabatta rolls (V)
Squash hummus, burnt eggplant, pesto, aged balsamic and EVOO
Butter medallion

AMUSE BOUCHE

Kina mousse pie tee with grape gelee, hazelnut (N)
Aubergine and chickpea bites with harissa, micro coriander (VG)

SOUP STATION

Clam chowder with smoked bacon, focaccia croutons, new season fennel and dill.
Spinach and Artichoke, parmesan, house sourdough (V)

CHARCUTERIE

Cured meats of prosciutto, salami, ham, chorizo, capicola, soppressata, sausages, grilled marinated vegetables, cheeses, sundried tomatoes, olives, cornichons, and breads with balsamic vinegar, beetroot hummus, olive oil, and tapenade (VO)

SALADS

Heirloom tomato (from our garden) haricots verts, stone fruit, basil vinaigrette (VG, GF)
Asparagus, celeriac and sweet corn salad with cherry tomato and bean shoots (VG, GF, DF)
Smoked fish with sweetcorn, spring onion, tomatoes, cucumber, peppers
Caesar salad with croutons, bacon, pecorino, boiled egg, anchovies
Gourmet potato with parsley, olives, capsicum, artichoke, egg, creamy mayonnaise (V, GF)
Thai beef salad with roasted pumpkin, kaffir lime (GF),

GRAZING STATION

One twenty 8 platter

Goat cheese croquettes with beetroot relish (V)
Aburi tuna with crispy rice nugget, gochujang ketchup (GF, DF)
Butter paneer kulcha, mango pickle, boondi raita (V)
Crinkle cut fries (V)

SEAFOOD STATION

Oysters natural
Southern clams, queen scallops
Cloudy Bay clams
Fennel & dill marinated prawns & scampi
Akaroa smoked salmon
Herb crusted fresh tuna
Trio fish of tuna loin, Ora king salmon and king fish Japanese ceviche (DF)

MAINS

Southern Stations Wagyu sirloin
with pepper mustard, five spice bordelaise (GF, DF)
Tandoori chicken tikka, makhani sauce, cumin rice (GF)
Hawke's Bay braised lamb shoulder with parsnip crisps and salsa verde (GF)
Slow roasted pork belly, crackling, Granny Smith apple sauce, gravy (GF, DF)
Pan seared salmon with celeriac and kohlrabi puree, wild mushrooms, mussel butter sauce (GF)
Cheese baked puttanesca pasta (VG)
Creamy mash potato, chives, EVOO (VG, GF)
Yorkshire pudding.
Steamed seasonal vegetables with pumpkin seeds and olive oil (V, VG)

MEAT CARVERY STATION

Christmas champagne ham, pineapple, apple, and cinnamon sauce, with condiments. (GF, DF)
Roast turkey with pomegranate leek, cinnamon, and cranberry jus. (GF, DF)

DESSERTS

Hot chocolate sauce with dipping fruits and marshmallows and brownies (GF)
Christmas mince pies
Miso caramel tart with white chocolate chantilly, blood orange
Pistachio, raspberry Yule log (V)
Croquembouche
Mango and mint Swiss rolls
Vegan raspberry cheesecake (GF, VG , N)
Vegan mocha slice (GF, VG, NO NUTS)
Mini kiwi pavlovas, seasonal berries, kiwi fruit (GF)
Mini trifle with Central Otago cherries. (GF, V)
Sticky date pudding, crème anglaise (V)
Mini lime key pie with tequila cream
White chocolate cheesecake with matcha (V)
Manuka honey and summer berries cheesecake
Christmas pudding with brandy custard
Locally selected cheese with accompaniments
Crackers, lavosh and fresh bread
Sliced seasonal fruit platter, vanilla honey yoghurt (V, GF)
Freshly brewed Hummingbird coffee and Dilmah tea selection

LUNCH

12.15PM – 5PM (LAST BOOKING AT 3PM)

\$205 per Adult / \$65 per Child (5-12 Years Old) / Under 5's eat for free

Additional 2-Hour Premium Beverage Package: \$59 per person available as an add on, at the time of booking