



## Breakfast Buffet

9am - 10:30am

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### Hot Dishes

Scrambled Eggs (GF)  
Grilled Smoked Bacon (GF, DF)  
Breakfast Sausage  
Buttered Mushrooms (Gf)  
Grilled Tomato (GF, DF)  
Hash Browns

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### Continental Selection

Honey Roasted Muesli  
Fresh Greek Yoghurt  
Bread Selection with Jams and Spreads (GF Available)  
Fresh Fruit Plater (GF, DF, VEGAN)

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### Sweet Endings

Mini Danish Selection  
Croissants

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### Cold Drinks

Apple Juice  
Orange Juice

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### Hot Drinks

Barista Coffee  
Tea  
Hot Chocolate  
*(Dairy Free Milk Available)*

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THE  
**Pinnacles**  
NGĀ TOHU

## Pinnacles Lunch Buffet

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### Soup of the Day (GF)

Freshly made homemade soup (V & DF available)

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### Bread & Dip Selection

Ciabatta, Focaccia, Mini Baked Rolls, Wraps, Pitta, Croissants, Danishes, Crackers

Butter, Jams, Spreads, Hummus, Pesto, Oils, Balsamic, Guacamole, Chowchow, Chutney Selection, Piccalilli, Sweet Chilli, Caramelised Onion

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### Antipasti, Mezze Platter Selection

Pate, Salami, Chorizo, Champagne Ham, Pastrami, Gherkins, Olives, Sun-dried Tomatoes, Pinenuts, Anchovy's, Artichoke, Figs, Pickled Onions, Seeds, Dried Fruit

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### The Salad Bar

Pasta Spirals in Basil Pesto - Spinach & Pine-nuts

Greek Salad - Tomato, Cucumber, Feta Cheese, Red Onion, Olives, Mixed Capsicum (GF)

Sweet Chilli Noodles - Vermicelli, Spring Onion, Corriander

5 Bean Salad - Cannellini, Butter, Bolotti, Red Kidney Beans, Chickpeas, Sweetcorn (GF)

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### Hot Dishes (GF & DF available)

Stir Fry Vegetables & Noodles

Mushroom Stroganoff

Spinach & Mushroom Carbonara

Curry of the Day

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### Locally Sourced Meat Selection

Awhi Farms Marinated Beef Sirloin (GF)

Chicken Thigh Tomato & Herb (GF)

Slow Poached White Fish (Basa) (GF)

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### Sauce Selection

Lemon & Dill, Blue Cheese, Minted Gravy, Orange & Cranberry, White Wine & Mushroom, Peppercorn, Red Wine & Thyme, Beef Gravy, Lemon & Tarragon, Brandy & Mushroom (GF)

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### On the Side

Herbed New Roast Gourmet Potatoes (GF)

Selection of Honey Roasted Vegetables - Pumpkin, Carrots, Courgette (GF)

Buttered Peas (GF)

Basmati Rice

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### Sweet Endings

Apple & Berry Crumble - Hot Vanilla Custard

Chocolate Mousse (DF)

Cheesecake

Mini Selection - Trifles, Jelly's, Tarts & Slices

Pavlova - make your own - Meringue Nests, Berry Selection, Compotes, Chocolates, Marshmallows, Caramels, Fresh Cream & Sauces

Fresh Fruit - Kiwi Fruit, Melon, Berries, Pineapple & Grapes

Greek Yoghurt

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### The Cheese Board

A selection of Brie, Edam, Feta, Colby, Swiss, Blue Cheese served on a platter with Assorted Crackers & Chutneys