



SUMMER AT THE PINNACLES 2019

TO START

Soup of the day (vegetarian)

Mezza Platter Selection

Ciabatta, sourdough, focaccia (Gluten free available)
Pesto, hummus, aioli, chutneys

MAINS

Locally sourced meat (changes daily one red meat and one white)

Braised Lamb shanks, Awhi Farms marinated sirloin, Waihi Pukawa roast rolled lamb, Slow roasted pork loin, bourbon Champagne Ham, Lemon garlic chicken thighs, Central plateau Venison.
All served with condiments and Jus

Selection of sides

Herbed new Roast Potatoes

Selection of Honey Roasted Vegetables (changes daily)

Pumpkin, Kumara, cauliflower, Ohakune carrots, Broccoli, Courgette, peas

Salad bar (changes daily)

Selection of fresh side salad options
A selection of rice/Pasta salads always Vegetarian

Condiments & Salad dressings

SWEET ENDINGS

Fresh fruit selection

Cheese board & crackers

Cheddar, Brie and blue cheese selection.

Pastry & Danish Selection

Dessert Selection

AFTERNOON TEA

Daily from 3.30-4.30pm

Danish and Pastry collection
Fresh assorted Sandwiches
Cake and slices Selection

All change daily – Gluten Free available on Request