



Continental Breakfast

Assorted cereals
Fresh fruits platters of seasonal fruit
Natural yoghurt with fruit pulps
Sliced ham and cheese platter
Selection of fresh fruit juices, coffee and tea
Baked fresh danish pastry selection
Sliced breads
Sweet fruit, custard filled and cream muffins

No take away, in house only

Breakfast Buffet

Honey cured NZ bacon
Chargrilled kranksy
Balsamic baked tomatoes, pine nut pesto
Spaghetti or baked beans
Crisp hash browns
Marinated portobello mushrooms, creamed thyme and garlic
Free range scrambled eggs with chives and butter with cream
Eggs will change daily, depending on demand

Selection of fresh fruit juices, coffee and tea

No take away, in house only

Pinnacles Lunch Buffet

Monday - Saturday

Hot Meat Selection

Locally sourced meats (Changes Daily)

Soup of the day

Chefs choice served with hot bread rolls

Salad Bar

Selection of fresh side salad options (Changes Daily)

Dessert Buffet

Sunday

Sunday Roast Lunch

Chefs New Zealand Sunday roast lunch

Menu items subject to change



Buffet Dinner

Hot Selection - Locally sourced meats

Central plateau venison ragout
Bacon, wild mushrooms, red wine, juniper berries

Chicken rosettes, smoked paprika cream ginger and lemon and onion salsa

Honey butter glazed Ohakune carrots, toasted sesame seeds with sage

Potato gratin, garlic cream, thyme, shaved parmesan crust

Paddock to plate Carvery Pinnacles - Two of the following options

Braised pork belly
Crisp brown sugar with apple crust

Awhi Farms marinated sirloin
Piko piko mustard, onion and mushroom compote

Waihipukakaa roast rolled lamb
Date and fig stuffing, garlic rubbed with fresh rosemary

Lemon grass and mustard crusted pork loin
Vanilla bean creamed

Bourbon and brown sugar glaze ham on the bone
Caramelised pineapple

Char siu roast pork loin
Lemon grass coriander cream

All served with condiments and jus

Sweet Selection - Baked on-mountain

Pastry selection

Fresh whipped cream and pouring Sauces

Menu items subject to change