

Skyline Restaurant - Buffet Dinner menu

SOUP

A selection of two homemade soups
Poppy seed fleuron & an assortment of freshly baked bread rolls

SEAFOOD SELECTION

| | |
|--|---|
| Manuka honey smoked Akaroa salmon | Steamed Otago paddle crab |
| Steamed whole Akaroa salmon infused with lemongrass and lime | Tiger prawns in a piquant tomato mayonnaise |
| Poached green lip mussels with lemon oil & tomato dressing | Marinated squid, prawn & surimi salad |
| Tarakihi marinated in coconut milk, lime & coriander | Dressings & sauces to match your selection |
| Freshly poached whole Pacific prawns | |

COLD STARTER SELECTION

| | |
|--|---|
| Six freshly made seasonal salads | Local shaved cold meats featuring pastrami, hot spiced pork & beef, pepperoni & garlic salami |
| Platters of market fresh frill & cos lettuce with Caesar condiments | Sliced smoked ham |
| Antipasto selection including olives, cubed feta, red onions, marinated vegetables, lardons & sliced roasted red peppers | Fresh roasted chicken pieces |

KIWI ROAST

| | |
|---|---|
| Roasted Cardrona Valley Merino lamb with mint jelly | Chiffonade lettuce & sweet green peas with sea salt & crème fraîche |
| Prime rib-eye beef with horseradish cream | Sliced potatoes baked with garlic, onion, gruyere & nutmeg |
| Rosemary roasted Southland potatoes | Honey glazed carrots |
| Steam roasted pumpkin & parsnip mash | Cauliflower au gratin |

HOT SELECTION

| | |
|---|---|
| Braised New Zealand lamb shanks in mushroom & sour cream | Marinated pork bellies w a honey, garlic and Hoisin sauce |
| Trimmed chicken drumsticks finished w feta, black olives & roast capsicum | Venison medallions on kumara rosti |
| | Penne pasta with a tomato, garlic & rosemary sauce |

HOT LIVE COOKING DISPLAY

Grilled salmon steaks marinated with lemon pepper
Prawn and vegetable stir-fry with Hoisin sauce, garlic & ginger

CHEFS SEASONAL SELECTION

| | |
|--|---|
| Venison Roganjosh – succulent pieces of New Zealand venison slow cooked in a blend of aromatic Kashmiri spices | Vegetable Makhanwala – diced vegetables in fragrant creamy tomato sauce |
| Gharwali Chicken - marinated with yoghurt, ginger, lemon juice & ground roasted spices | Dal Makhani - lentils delicately combined with onions, tomatoes, ginger, garlic, cream & spices |
| | Moong Dal Khilma – spiced mung lentils flavoured with fresh coriander leaves |

SUSHI RICE & PICKLED JAPANESE DELACACIES

CHEESEBOARD

Chef's selection of the finest New Zealand cheeses with water crackers, grapes and dried fruits

DESSERT SELECTION

| | |
|--|---|
| A tempting array of New Zealand favorites produced in our pastry kitchen | Crème Brûlée |
| Traditional chocolate mousse | A tasting platter of fine pastries, Bavaois & cheese cake |
| Tiramisu – Salvatore biscuits dipped in coffee scented mascarpone | Daily selection of fruit tarts & gateaux |
| A selection of assorted fruit jellies | New Zealand's own Kiwifruit Pavlova |
| Creamy gourmet ice cream | Hot Otago fruit crumble |
| Fresh fruit salad | |

HOT BEVERAGES

To finish we offer a selection of specialty teas and coffee
(Some items are gluten free please ask for the selection)

Reservations essential – email reservations@skyline.co.nz or phone 64 3 441 0085. www.skyline.co.nz

Disclaimer: menu subject to change without notice depending on seasonality and availability of items

