

Hapa  
DINNER



The dinner hour is a sacred,  
happy time when everyone should  
be together and relaxed.



# Buffet



Seated  
Serviced buffet

Ōpāwaho  
(Heathcote)  
74

or

Ōtākaro  
(Avon)  
79

or

Waimakariri  
85

## All options include

Complimentary artisan bread

Seasonal mixed lettuce and greens, raw and pickled vegetables, assortment of salad dressings, vinegars and oils V | DF

Freshly ground and brewed premium coffee

Tea selection

Water station

Prices listed are exclusive of GST  
Public holiday surcharge applies

## Ōpāwaho (Heathcote)

### Entrée

slow-poached free-range chicken, curried butternut, puffed wild rice, walnut, spiced yoghurt dressing GF

### Salads

lentils, chickpeas, tomato, cucumber, red onion, soft-boiled potatoes, apple cider dressing V | GF | DF

charred and roasted seasonal root vegetables, balsamic dressing V | GF | DF

### Hot dishes

North Indian butter chicken, pilaf rice, coriander yoghurt, naan bread, lemon lime pickles, homemade mango chutney

local vegetable tagine, turmeric couscous, lemon and olive salsa V | DF

wok-fried noodles, bok choy, crisp broccoli, oyster mushrooms, green shallots V | DF

### Carvery

slow-braised BBQ brisket, homemade rainbow slaw, corn on the cob GF | DF

### Dessert

praline and milk chocolate cake V  
citrus and cranberry almond cake GF | V  
buttermilk brûlée, minted fruit salsa V | GF

## Ōtākaro (Avon)

### Entrée

Pure South Lamb terrine, cauliflower rice, pickled cauliflower, mango and chilli relish, mint-cranberry dressing GF | DF

### Salads

oven-roasted butternut, pearl barley, toasted pumpkin seeds V | DF

balsamic-roasted beetroot, couscous, parsley, baby spinach, fresh kowhitiwhiti (watercress), caramelised onions V | DF

### Hot dishes

grilled fish of the day, grilled vegetables, sweet tomato sauce GF | DF

roasted Moroccan cauliflower, lentils, toasted pumpkin seeds, golden raisins, tahini yoghurt V | GF

### Interactive Live Cooking Stations

#### Carvery

roast chicken, crispy potato wedges, herb gravy GF | DF

#### Dumpling and bao bun station

assorted steamed and fried dumplings; lime, soy and chilli dipping sauce; BBQ pulled pork; jackfruit bao buns; homemade slaw

### Dessert

salted cashew brownie V  
citrus and cranberry almond cake V | GF  
mixed berry cheesecake V

## Waimakariri

### Salads

cannellini bean and bulgur wheat tabbouleh, pumpkin seeds, confit tomato, roast leek dressing V | DF

steamed kūtai (mussel) meat, wild greens, classic vinaigrette dressing GF | DF

### Hot dishes

braised beef cheek, polenta, port jus, confit baby onions GF

five spice-roast chicken thigh, Borneo-style chicken rice, ginger chilli dressing GF | DF

potato gnocchi, herb-roasted field mushrooms, creamy goat cheese sauce V

### Interactive Live Cooking Stations

#### Canter Valley roast duck station

Asian-style roast duck, warm pancakes, chilli, cucumber, spring onions, pickled radish, hoisin sauce, plum sauce DF

#### Carvery

pineapple-glazed ham, roast root vegetables, selection of mustards GF | DF

### Dessert

citrus and cranberry almond cake V | GF  
mixed berry cheesecake V

#### Self-service gelato station

selection of homemade ice cream and sorbet, served in cups, assorted toppings

V Vegetarian  
DF Dairy free  
GF Gluten Free

# Standing Dinner



Pass around food with food stations

Food is served throughout the evening in different courses

## Te Whakaraupō

(Lyttelton Harbour)

85

or

## Akaroa

85

### Interactive Food Station

Something Sweet	Kai Moana (seafood)	Kai whenua (food from the land)
Churros V 7	Calamari station 19	Dumpling and bao bun station 15
Self-service gelateria V 7.5	Oyster bar GF   DF 25	Taste of South East Asia GF   DF 24
Sweet treats station V 15		

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## Te Whakaraupō

(Lyttelton Harbour)

### Course One

#### Cold Bowls

##### Seasonal salad leaves

celery, leek, charred apple, creamy feta dressing V | GF

##### Cured white fish and salmon caviar

zucchini ribbons, horseradish mayo, green apple, seasonal herb salad, pickled ice plant GF | DF

### Course Two

#### Hot Canapés

##### Beef croquette

beef rendang, horopito aioli GF

#### Tartlet

pumpkin, chickpea, kawakawa V | DF | GF

### Course Three

#### Hot Bowls

##### Lumina Lamb

kawakawa-rubbed lamb shoulder, kumara purée, spiced lentils, natural jus GF

##### Beauregard kumara

kumara fondant, horopito crumb, manuka and parsnip purée, beetroot, asturtium gel V

### Course Four

#### Slider station

sticky orange-aniseed pulled pork, coriander mayo, cabbage, apple slaw DF

beef, horseradish mayo, homemade pickle, beetroot DF

herbed chicken sliders, honey BBQ sauce, coriander pesto DF

sticky orange-aniseed pulled jackfruit, coriander mayo, cabbage, apple slaw DF

#### Dessert Bowls

##### Hokey pokey cheesecake

white chocolate, hokey pokey, caramel glaze V

##### Sous vide pineapple

spiced pineapple, lemon gel GF | DF | V

## Akaroa

### Course One

#### Cold Bowls

##### Karengo (seaweed) roasted beetroot

sweetened carrots, pumpkin purée, pickled radish, ice plant V | GF

##### Slow-poached chicken

curried butternut, puffed wild rice, walnut, spiced yoghurt GF

### Course Two

#### Hot Canapés

##### Asian-spiced sausage roll

chicken and pork sausage roll, plum sauce

##### BBQ jackfruit bao buns

wild green salsa V

### Course Three

#### Hot Bowls

##### Beef brisket

creamy polenta, chakalaka, wild green pesto GF

##### Mushroom arancini

olive pesto, shaved Parmesan, tomato-basil sauce V

### Course Four

#### The sausage sizzle

selection of award-winning sausages from Peter Timbs Meats, caramelised onions, pickled cabbage, relishes, mustards, sauces, bread rolls

#### Dessert Bowls

##### Pear and ginger pudding

poached pear, burnt butter-orange sauce V

##### “Local” tiramisu

Prima espresso sponge, coffee mascarpone, coffee jelly, Cassels milk stout ice cream V

## Interactive Food Station

### Something Sweet

#### Churros

crispy churros, cinnamon sugar, assorted sauces

#### Self-service gelateria

homemade ice cream and sorbet, served in cups, assorted toppings

#### Sweet treats station

a selection of sweet treats from our Pastry Chef

### Kai Moana (seafood)

#### Calamari station

deep fried salt and horopito squid tubes, grilled baby calamari, sautéed and marinated squid tentacles, fresh lemon, karengo (seaweed) aioli

#### Oyster bar

freshly shucked oysters, tabasco, lemon, red wine shallot vinegar GF | DF

### Kai whenua (food from the land)

#### Dumpling and bao bun station

assorted steamed and fried dumplings; lime, soy and chilli dipping sauce; BBQ pulled pork and jackfruit bao buns; homemade slaw

#### Taste of South East Asia

Singapore egg noodles, prawns DF

stir-fry vegetables, rice noodles V | GF

Thai-style fried rice, lemongrass, spiced chicken, seasonal vegetables GF | DF

V Vegetarian

DF Dairy free

GF Gluten Free

# Paepae Mahora (Sharing)



Served on platters to the table to serve yourself

## Whakamataau

(Lake Coleridge)

80

or

## Hokakura

(Lake Sumner)

90

or

## Waihora

(Lake Ellesmere)

95

### All options include

Complimentary artisan bread

Seasonal mixed lettuce and greens, raw and pickled vegetables, assortment of salad dressings, vinegars and oils V | DF

Freshly ground and brewed premium coffee

Tea selection

Water station

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## Whakamataau

(Lake Coleridge)

### Salad

lentils, chickpeas, tomato, cucumber, red onion, soft-boiled potatoes, apple cider dressing V | GF | DF

### Hot dishes

#### Pure South Beef cheek

slow-cooked beef cheek, gremolata, mustard mash, steamed broccoli, horopito-battered onion rings, rosemary jus

#### Roast chicken roulade

fennel and apple, chicken sausage, corn purée, charred corn GF

#### Wok-fried noodles

bok choy, crisp broccoli, oyster mushrooms, green shallots V | DF

### Dessert

Pastry Chef's selection of mini desserts

## Hokakura

(Lake Sumner)

### Individual Entrée

#### Seared Akaroa Salmon

kūtai (mussel) roulade, laksa jelly, edamame, burnt leek, karengo (seaweed) dust GF | DF

### Salad

balsamic-roast beetroot, couscous, parsley, baby spinach, fresh kowhitiwhiti (watercress), caramelised onions V | DF

### Hot Dishes

#### Sticky pork belly

baked apple, pork popcorn, creamy polenta, roast parsnip, ginger-plum sauce GF

#### Kawakawa-rubbed Lumina lamb rump

smoky eggplant, puffed whole grains, lamb jus

#### Roasted celeriac

slow-roasted horopito rubbed celeriac, grilled seasonal vegetables, capsicum coulis, baby peas GF | DF | V

### Dessert

Pastry Chef's selection of mini desserts

## Waihora

(Lake Ellesmere)

### Individual Entrée

#### Confit Akaroa salmon

salmon fillet confit in Robinsons Bay olive oil, artichoke purée, foraged greens, puffed salmon skin GF

### Hot Dishes

#### Horopito-rubbed Pure South 55day-aged sirloin

slow-cooked beef cheek croquette, kumara purée, seasonal vegetables, natural jus GF | DF

#### Sticky pork belly

baked apple, pork popcorn, creamy polenta, roast parsnip, ginger-plum sauce GF

#### Roast Moroccan cauliflower

puy lentils, toasted pumpkin seeds, golden raisins, tahini yoghurt V | GF

### Dessert

Pastry Chef's selection of mini desserts

V Vegetarian  
DF Dairy free  
GF Gluten Free

# Plated



Seated

Served plated

## Maukatere

(Mount Grey)

One entrée, one main and one dessert

Freshly ground and brewed premium coffee tea selection

78

### Enhance your menu with these additions

Freshly baked farmhouse loaf with whipped butter	Alternate drop additional entrée	Alternate drop additional main course	Alternate drop additional dessert
1	3	5	3

Prices listed are exclusive of GST  
Public holiday surcharge applies

Please select from the following items

### Entrée selection

Kai Moana  
(food from the sea)

#### White fish

poached seasonal white fish, rich sea vegetable broth, raw and pickled vegetables GF | DF

#### Seared Akaroa Salmon

kūtai (mussel) roulade, laksa jelly, edamame, burnt leek, karengo (seaweed) dust GF | DF

Kai whenua  
(food from the land)

#### Forest mushroom ravioli

basil cream, mushroom ragout, tempura mushrooms, Parmesan, truffle oil V

#### Karengo (seaweed) roasted beetroot

sweetened carrots, pumpkin purée, pickled radish, ice plant V | GF

**Slow-poached free-range chicken**  
curried butternut, puffed wild rice, walnut, spiced yoghurt dressing GF

#### Pure South Lamb terrine

cauliflower rice, pickled cauliflower, mango and chilli relish, mint and cranberry dressing GF | DF

### Soup selection

#### Root vegetable soup

karengo (seaweed) roasted root vegetable velouté finished with cream, wood sorrel oil V

#### Asian oxtail soup

Asian-spiced oxtail broth, pulled oxtail meat, mirepoix of vegetables, spring onions DF | GF

### Main selection

Kai Moana (food from the sea)

#### White fish

seasonal white fish grilled with kelp crust, black sesame rice, soy-glazed vegetables, pickled ginger GF | DF

#### Akaroa Salmon

pan-seared salmon fillet, smoked salmon sausage, minted pea purée, preserved lemon crème fraîche GF

Kai whenua  
(food from the land)

#### Roasted celeriac

slow-roasted horopito-rubbed celeriac, grilled seasonal vegetables, capsicum coulis, baby peas GF | DF | V

#### Pure South Beef cheek

slow-cooked beef cheek, gremolata, mustard mash, steamed broccoli, horopito-battered onion rings, rosemary jus

#### Kawakawa-rubbed Lumina Lamb rump

smoky eggplant, puffed whole grains, seasonal vegetables, lamb jus DF

#### Roast chicken roulade

fennel, apple, chicken sausage, corn purée, charred corn

#### Confit Canter Valley duck leg

duck liver parfait, spring onion mash, spinach, spiced lentils, seasonal vegetables, jus

### Dessert selection

**Chocolate and apple brownie**  
strawberry and basil salsa, coconut crumb, raspberry sorbet V

#### Buttermilk brûlée

mango sorbet, passionfruit gel, coconut, minted fruit salsa V | GF

#### "Local" tiramisu

Prima espresso sponge, coffee mascarpone, coffee jelly, Cassels milk stout ice cream V

#### Honey cake

local honey, cherry compote, coconut cream, honeycomb V

#### Panna cotta

basil and buttermilk panna cotta, pandan sponge, orange cremeux, caramelised puffed rice V

#### Lemon curd

blackcurrant sorbet, apple gel, crumb, burnt meringue V | GF

#### Dessert platter

Pastry Chef's selection of mini desserts

V Vegetarian

DF Dairy free

GF Gluten Free

# Plated



Seated  
Served plated

## Aoraki

(Mount Cook)

One entrée, one main and one dessert

85

### Enhance your menu with these additions

Freshly baked farmhouse loaf with whipped butter	Alternate drop additional entrée	Alternate drop additional main course	Alternate drop additional dessert
1	3	5	3

Prices listed are exclusive of GST  
Public holiday surcharge applies

Please select from the following items

### Entrée selection

Kai Moana  
(food from the sea)

#### Confit Akaroa Salmon

salmon fillet confit in Robinsons Bay olive oil, artichoke purée, foraged greens, puffed salmon skin GF

#### Cured white fish

kelp-cured white fish, wild black rice, fresh and pickled seasonal vegetables GF | DF

Kai whenua

(food from the land)

#### Forest mushroom ravioli

basil cream, mushroom ragout, tempura mushrooms, Parmesan, truffle oil V

#### Korengo (seaweed) roasted beetroot

sweetened carrots, pumpkin purée, pickled radish, pikopiko (fern tips) V | GF | DF

#### Manuka-smoked duck breast

curried butternut, puffed wild rice, walnut, spiced yoghurt GF

#### Roast quail

papaya relish, celeriac purée, crispy shallot, micro greens GF

### Main selection

Kai Moana (food from the sea)

#### Akaroa Salmon

pan-seared salmon fillet, smoked salmon sausage, minted pea purée, preserved lemon crème fraiche GF

#### Game fish

grilled game fish steak, paella rice, beans, charred capsicum GF | DF

Kai whenua

(food from the land)

#### Beauregard kumara

kumara fondant, horopito crumb, cauliflower "Bobotie cigar", manuka and parsnip purée, beetroot and nasturtium gel V

#### Pure South venison rack

caramelised balsamic onion purée, beetroot, garlic spinach, green beans, peas, cranberry jus GF | DF

#### Horopito-rubbed Pure South 55day-aged sirloin

slow-cooked beef cheek croquette, kumara purée, seasonal vegetables, natural jus GF | DF

#### Confit Canter Valley duck leg

duck liver parfait, spring onion mash, spinach, spiced lentils, seasonal vegetables, jus

#### Sticky pork belly

baked apple, pork popcorn, creamy polenta, roasted parsnip, ginger-plum sauce GF

#### Kawakawa-rubbed Lumina Lamb rump

smoky eggplant, puffed whole grains, lamb jus GF | DF

#### Roast chicken roulade

fennel, apple, chicken sausage, corn purée, charred corn

### Dessert selection

#### Kumara mousse

kumara mousse, kumara crisps, orange curd, date crumb V | GF

#### Chocolate and apple brownie

strawberry, basil compote, coconut crumb, raspberry sorbet V

#### "Local" tiramisu

Prima espresso sponge, coffee mascarpone, coffee jelly, Cassels milk stout ice cream V

#### Honey cake

local honey, cherry compote, coconut cream, white chocolate, honeycomb V

#### Panna cotta

basil and buttermilk panna cotta, pandan sponge, orange cremeux, caramelised puffed rice V

#### Lemon curd

blackcurrant sorbet, apple gel, crumb, burnt meringue V | GF

#### Sous vide pineapple

spiced pineapple, lemon gel, pomegranate sorbet V | GF | DF

#### Dessert Platter

Pastry Chef's selection of mini desserts

V Vegetarian  
DF Dairy free  
GF Gluten Free



All food and beverage prices shown are for the 2022 calendar year, are in New Zealand dollars (NZD) and exclusive of GST.