

Skyline Restaurant – 2008-09 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 whole Akaroa salmon infused with lemongrass and lime
Poached green lip mussels with lemon oil & tomato dressing
Tarakahi marinated in coconut milk, lime & coriander
Freshly poached whole Pacific prawns

Steamed Otago paddle crab
Tiger prawns in a piquant tomato mayonnaise
Marinated squid, prawn & surimi salad
Dressings & sauces to match your selection

COLD STARTER SELECTION

Six freshly made seasonal salads
Platters of market fresh frill & cos lettuce with Caesar condiments
Antipasto selection including olives, cubed feta, red onions,
marinated vegetables, lardons & sliced roasted red peppers

Local shaved cold meats featuring pastrami, hot spiced pork &
beef, pepperoni & garlic salami
Sliced smoked ham
Fresh roasted chicken pieces

KIWI ROAST

Roasted Cardrona Valley Merino lamb with mint jelly
Prime rib-eye beef with horseradish cream
Rosemary roasted Southland potatoes
Steam roasted pumpkin & parsnip mash

Chiffonade lettuce & sweet green peas with sea salt & crème fraîche
Sliced potatoes baked with garlic, onion, gruyere & nutmeg
Honey glazed carrots
Cauliflower au gratin

HOT SELECTION

Braised New Zealand lamb shanks in mushroom & sour cream
Trimmed chicken drumsticks finished w feta, black olives & roast
capsicum

Marinated pork bellies w a honey, garlic and Hoisin sauce
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
Gharwali Chicken - marinated with yoghurt, ginger, lemon juice &
ground roasted spices

Vegetable Makhawala – diced vegetables in fragrant creamy
tomato sauce
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
Traditional chocolate mousse
Tiramisu – Salvatore biscuits dipped in coffee scented mascarpone
A selection of assorted fruit jellies
Creamy gourmet ice cream
Fresh fruit salad

Crème Brûlée
A tasting platter of fine pastries, Bavarois & cheese cake
Daily selection of fruit tarts & gateaux
New Zealand's own Kiwifruit Pavlova
Hot Otago fruit crumble

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

