



Chapman's

R E S T A U R A N T & B A R

Sample Buffet Menu

Bakers Assortment of freshly baked rolls

SOUP SELECTION

Seafood chowder (GF)
Vegetable soup of the day (Veg, GF)

COLD SEAFOOD SELECTION

Marinated NZ ½ shell mussels
House smoked marinated salmon
Whole prawns
Marinated fish, coconut, lemon, spring onion
Shrimps with seafood dressing

HOT SELECTION

Steamed Jasmine rice (GF,Veg)
Chef's Chicken Curry of the day (GF)
Meat Casserole of the day (GF)
Chef's Pasta of the day (Veg)
Steamed seasonal market vegetables (GF,V)
Roasted gourmet potatoes and kumara (GF,V)
Fish of the day (GF)

SALAD SELECTION

Greek salad (Veg, GF)
Salad Greens(Vegan, GF)
Potato, bacon, soft egg and chives (GF)
Red and green coleslaw, dried fruits, sunflower seeds (Veg)
Assorted Dressings and Condiments (Vegan)
Champagne ham, Danish salami, manuka smoked chicken

CARVERY

Chefs choice, pork, lamb, beef, ham

DESSERT

Selection of desserts made daily from our pastry kitchen
New Zealand Cheese Selection with Crackers
Tea and Coffee

\$65 per person

Children 5-12yrs - \$3 per year of age

Children 0-4yrs - Free

VEG - Vegetarian | GF - Gluten Free | V - Vegan