

F. Dinner – A La Carte

Option 1 \$50.00 + GST - select one entrée, main & dessert

Option 2 \$58.00 + GST - select one entrée, 50/50 alternate drop main & one dessert

Option 3 \$64.00 + GST - select 50/50 alternate drop entrée, main and dessert

ENTREES

Roasted kumara and coconut soup with watercress pesto

Pumpkin, ginger and coriander soup with sour cream

Salt and pepper squid with crispy fried shallots and lemon aioli

Individual antipasto platter with chicken and wild mushroom rilletes, smoked salmon and lemon crème fraiche, vine tomato, bocconcini and basil pesto with petite herb salad and vodka bloody mary shot

Seared rare beef with salad of bean sprouts, cucumber, coriander, spring onion and capsicum with sweet soy dressing

Tian of avocado and prawn with petite herb salad and citrus dressing

Smoked salmon with crab, asparagus, citrus salad, tuna and aioli

Oven roasted vine tomato and goats cheese bruschetta with black olive, fennel and tomato salsa

Potted duck and wild mushroom rilletes, with rosemary and thyme flat bread and caramelised onion jam

Poached chicken salad with caramelised pear, endive, pistachio nuts, orange and tarragon dressing

MAINS

Oven roasted hereford prime beef tenderloin on potato and herb rosti with field mushrooms, roasted garlic, seared spinach and red wine jus

Eastern Bay Of Plenty lamb rump wrapped in sage and prosciutto on parsnip and parmesan cream with caramelised onion jam

Hereford prime beef tenderloin on truffled agria potato mash with asparagus and hollandaise sauce

Herb crusted double lamb cutlets with kumura fondant, broccolini, gremolata, rosemary and port wine jus

Crispy skinned Marlborough salmon fillet on warm potato, prawn and pancetta salad with lemon and chive beurre blanc

Confit duck leg with braised savoy cabbage and pancetta, potato fondant and truffled game jus

Oven roasted fish of the day, olive crusted on creamed parsnip with sauce vierge

Chicken breast filled with brie and semi dried tomatoes on roasted pumpkin and goats cheese mash with buttered baby spinach, smoked tomato, black olive and fennel salsa

Roasted vegetable stack with bocconcini, eggplant caviar and basil pesto



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Pansotti of pumpkin and basil with roasted vine tomatoes, baby spinach and nut-brown lime butter

DESSERTS

Lemon tart with orange syrup and vanilla mascarpone

Dark chocolate brownie with espresso anglaise and double cream

Passionfruit pannacotta with berry compote and praline

White chocolate and raspberry cheesecake with pistachios and orange glaze

Red wine, cinnamon and anise poached pear with vanilla-bean ice cream

Sticky date pudding with butterscotch sauce and double cream

Individual cheese plate with selection of local cheeses, water crackers and dried fruits

Seasonal fresh fruit plate with kaffir lime syrup

G. Dinner – Buffet

Menu One

Bakers selection of freshly baked breads and rolls

Garden salad with tomato, cucumber, red onion, seeded mustard and honey dressing

Greek salad

Salad of roasted kumara and pumpkin with sweet chilli and coriander

Pasta salad with spicy chorizo, roasted peppers and basil pesto

Selection of continental deli cuts; champagne ham, hungarian salami, hot pork, manuka smoked chicken served with with assorted dressings

Hot Selection

Five spiced oven roasted chicken breast with hokkien noodles

Stir fried beef with bok choy, ginger and sweet and crispy noodles

Pan fried market fish with lemon butter and caper sauce

Spinach and ricotta tortellini with garlic and mushroom cream sauce

Steamed coconut rice

Seasonal wok tossed vegetables with sesame and honey

Dessert Buffet

Sticky date pudding with butterscotch sauce and double cream

Passionfruit cheesecake

Pavlova with passionfruit syrup

Fresh fruit salad

Freshly brewed tea and coffee

\$ 49.00 + GST per person

Menu Two

Bakers selection of freshly baked breads and rolls

Baby cos lettuce with caesar dressing, crispy bacon, shaved parmesan and soft poached egg

Salad of green beans and asparagus with sun dried tomatoes and citrus dressing

Tomato and basil with feta and balsamic glaze

Smoked chicken and pasta salad with basil pesto

Selection of continental deli cuts; champagne ham, hungarian salami, hot pork, manuka smoked chicken served with with assorted dressings

Seafood selection; Chilli and garlic marinated mussels, marinated raw fish with coconut, coriander and lime and shrimp cocktail with tomato and tobasco aioli

Hot Selection

Roast lamb with rosemary, lemon, garlic, and smoked paprika jus

Chicken breast with mushroom, smoked bacon, baby onions and garlic cream

Pan fried market fish with coconut, chili and lime sauce

Penne pasta with olives, roasted tomato, eggplant, peppers, chili and basil

Seasonal wok tossed vegetables with sesame and honey

New season potatoes with flat parsley and butter

Dessert Buffet

Lemon meringue pie

Chocolate brownie

House made trifle

Fresh fruit salad

Freshly brewed tea and coffee

\$55.00 + GST per person

Menu Three

Bakers selection of freshly baked breads and rolls

Baby cos lettuce with caesar dressing, crispy bacon, shaved parmesan and soft poached egg

Greek salad

Smoked salmon and potato salad with lemon and chive dressing

Tuna nicoise salad with basil aioli

Selection of continental deli cuts; champagne ham, hngarian salami, hot pork, manuka smoked chicken served with with assorted dressings

Seafood selection; fresh pacific oysters, prawns, chili and garlic marinated mussels, shrimp cocktail with tomato and tobasco aioli served with assorted dressings

Hot selection

Beef medallions with mushroom and garlic cream sauce

Pan fried south island salmon with lemon and caper butter sauce

Roast pork loin with crackling, seeded mustard and tarragon jus

Risotto verde with roasted garlic, asparagus and shaved parmesan

New season potatoes roasted with rosemary and thyme

Seasonal wok tossed vegetables with sesame and honey

Dessert Buffet

Peach and passionfruit cheesecake

Chocolate dipped profiteroles

Lemon tart

Tiramisu log

Fresh fruit salad

Freshly brewed tea and coffee

\$ 63.00 + GST per person

H. Canapes

Choice of three cold canapes - \$ 18.50 + GST per person per hour each hour after that \$ 14.50 + GST per person per hour

Choice of two cold & two hot - \$23.50 + GST per person per hour each hour after that \$ 20.50 per person per hour

Choice three colds & two hots - \$25.50 + GST per person per hour, each hour after that \$ 22.50 + GST per person per hour

Cold Selection

Smoked salmon on blini with wasabi aioli

Poached prawn on cucumber with lemon crème fraiche

Truffled chicken and wild mushroom rillettes

Bruschetta of salmon and avocado with vodka crème fraiche

Ceviche of white fish with chili and lime

Confit vine tomato with goat's cheese and basil

Honey and five spiced roast duck with mango chutney

Hot Selection

Panko crumbed prawns with lemon aioli

Salt and pepper squid with crispy fried shallots

Crispy risotto cakes with rare beef and horseradish cream

Selection of asian dumplings and dipping sauces

Skewered scallops wrapped in bacon

Button mushrooms stuffed with brie and basil pesto

Mini brioche with spicy chorizo



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I. Beverage Listing

Sparkling Wine & Champagne

| | | |
|-----------------------------|--------------|----------|
| | <i>200ml</i> | |
| Brancott Reserve Brut Cuvée | \$15.50 | \$50.00 |
| Deutz Marlborough Cuvee | \$24.00 | \$80.00 |
| Mumm Cordon Rouge | | \$150.00 |

Chardonnay

| | | |
|------------------|--------------|---------------|
| | <i>glass</i> | <i>bottle</i> |
| Settlers Hill | \$10.00 | \$40.00 |
| Festival Block | \$11.00 | \$44.00 |
| Lake Chalice | \$12.50 | \$54.00 |
| Huntaway Reserve | \$14.00 | \$60.00 |

Sauvignon Blanc

| | | |
|---------------------|--------------|---------------|
| | <i>glass</i> | <i>bottle</i> |
| Settlers Hill | \$10.00 | \$40.00 |
| Festival Block | \$11.00 | \$44.00 |
| Lake Chalice | \$12.50 | \$54.00 |
| Stoneleigh Latitude | | \$65.00 |
| Allan Scott | \$12.00 | \$50.00 |

Aromatics

| | | |
|---------------------------|--------------|---------------|
| | <i>glass</i> | <i>bottle</i> |
| Festival Block Pinot Gris | \$11.00 | \$44.00 |
| Stoneleigh Riesling | \$14.00 | \$58.00 |

Red Wines

| | | |
|--------------------------------|--------------|---------------|
| | <i>glass</i> | <i>bottle</i> |
| Settlers Hill Merlot Cabernet | \$10.00 | \$40.00 |
| Festival Block Merlot Cabernet | \$11.00 | \$44.00 |
| Lake Chalice Pinot Noir | \$14.00 | \$56.00 |
| Brancott Estate Merlot | \$14.00 | \$60.00 |
| Stoneleigh Pinot Noir | \$14.50 | \$60.00 |
| Couper's Shed Syrah | | \$62.00 |

Bottled Beers

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|---|--------|
| New Zealand Standard Beers | \$7.50 |
| <i>Speights, Macs Gold, Tui, Lion Red, Steinlager Premium Light</i> | |
| Steinlager Pure | \$8.50 |
| Heineken | \$8.50 |

Soft Drinks

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|-----------------------|-------|--------|-------|---------|
| Fruit Juice | Glass | \$4.50 | Litre | \$15.50 |
| Soft Drinks | Glass | \$4.50 | Litre | \$15.50 |
| Bottled Waiwera Water | 500ml | \$8.50 | Litre | \$12.50 |

The above listed beverage prices are exclusive of GST