



LAKELAND QUEEN

Dinner Menu

SOUP

Seafood Chowder GF

Fresh bread rolls, New Zealand butter GFA

MEAT

Slow Roasted Beef GF, DF

Beef jus, Horseradish Cream

Tuscan Chicken Drums GF, DF

Lemon marinated chicken drums

CARVING STATION

Craved Ham on the Bone GF, DF

Cranberry Jam, Gravy, Apple Sauce

FISH

Steamed White Fish GF, DF

Steamed Fish, Asian leafy greens, coconut and lemongrass sauce

Steamed mussels GF

With white wine cream and herb reduction

Prawn Skewers (Garlic & Chilli) GF, DF

Served with Coconut Rice or Black Rice DF

HOT VEGETABLE

Roasted vegetables GF, DF, VEG

Baby potatoes, baby carrots, red capsicum, kumara, parsnip

Steamed Broccolini and Green Pea's GF

With garlic butter and toasted almonds

PASTA

Cannoli VEG

Sweet corn, ricotta, and spinach cannelloni baked in a tomato and fresh basil sauce, finished with Parmesan cheese.

SALAD

Pumpkin and kumara salad GF, VEG

Feta, capsicum, red onion, coriander, pumpkin seeds, and balsamic dressing.

Caesar salad

Toasted croutons, cos lettuce, parmesan cheese crispy bacon, caesar dressing

Greek salad GF, VEG

Baby spinach, cherry tomatoes, red onion, olives, feta cheese

Coleslaw GF, VEG, DF

Cabbage, carrot, capsicum, and herbs in a creamy mayo dressing.

DESSERT

Vanilla Cheesecake

Pavlova, GF

Chocolate Brownie

Mandarin Cake

GF Gluten-Free

VEG Vegan

GFA Gluten-Free Available

DF Dairy-Free