



BUFFET MENU

Buffet Menu

\$79.50 +gst per person

To Start

Artisan rolls with house-made rosemary honey butter

Select Two Proteins

Beef

- Soy braised beef Brisket Kare Kare, peanut butter haricot beans, eggplant and crispy shallot (gf,df,h)
- Burgandy beef leek braised with carrot, pearl onion and mushroom (gf,df,nf)
- Juniper and garlic crusted beef sirloin, mustard, chimichurri (gf,df,nf,h)
- Beef Madras, onion, tomato sauce tempered mustard and curry leaf (gf,df,nf,h)
- Beef cheek rendang, desiccated coconut pineapple sambal (gf,df,nf,h)
- Roasted Beef Scotch, Forestier sauce, thyme and confit garlic (gf,nf,h)

Pork

- Char sui Pork belly, Pickled cucumber, mung beans, sesame and green onion (gf,df,nf)
- Pork Shoulder, sage, onion stuffing, apple compote and pork gravy (gf,df,nf)
- Honey roasted pork leg, roasted apple puree and pork gravy (gf,df,nf)
- Massaman pork, potato and coconut curry (gf,df)

Chicken

- Thyme and garlic roasted chicken thigh mushroom sauce (gf,nf,h)
- Chicken, apricot chickpeas and preserve lemon Tajine (gf,df)
- Vietnamese chicken curry, coriander and mint (gf,df,nf,h)
- Creamy Butter Chicken and coriander (gf,nf,h)
- Fresh egg noodle, chicken, carrot mung bean sprout garlic crumb bami goreng (df,nf,h)
- Kung pao Chicken cashew oyster sauce spring onion stir fry (gf,df,h)

Lamb

- Seared lamb rump, quinoa mint tabouleh Pomegranate, Greek yoghurt (gf,nf,h)
- Six hours slow roast lamb shoulder, wilted spinach and mint jus (gf,df,nf,h)
- Lamb rogan Josh coriander and fried onion (gf,df,nf,h)
- Roasted lamb leg, cilantro sesame pesto, caramelised onion jus (gf,df,nf,h)



Vegetarian

Chickpeas, courgette, capsicum, carrot, Tajine, preserved lemon and apricot (gf,vegan)

Egg noodle Mie Goreng, carrot, beans tofu, mung sprout (df,nf,v)

Root veg Jungle curry (gf,df,nf,vegan)

Courgette, capsicum and carrot with tomato coconut curry (gf,df,nf,vegan)

Sides (Select two)

Red and white gourmet potato, parmesan truffle aioli (gf,nf)

Roasted agria potato thyme and rosemary butter (gf,nf)

Soy mirin glaze root veg (gf,df,nf,vegan)

Bombay Potato (gf,df,nf,vegan)

Potato gratin (gf,nf)

Creamy truffle and Potato mash (gf,nf)

Asian greens, sesame garlic crumb lime chilli dressing (gf,df,nf,vegan)

Roast veg Ratatouille (gf,df,nf,vegan)

Treacle lyonnaise carrot, toasted sunflower seeds (gf,df,nf,vegan)

Broccoli, beans lemon olive oil and toasted almond (gf,df,vegan)

Pumpkin Gnocchi truffle, cream and parmesan (gf,nf)

Kimchi fried jasmine rice (gf,df,nf,vegan)

Cumin basmati rice (gf,df,nf,vegan)

Salads/Veg.(Select two)

Garden mix, cherry tomatoes, pickled red onion radish, chardonnay vinaigrette (gf,df,nf,vegan)

Iceberg, grapes cucumber, Feta ranch (gf,nf)

Quinoa Tabouleh, pomegranate sumac dressing (gf,df,nf,vegan)

Cos, maple roasted bacon, parmesan and Caesar dressing (gf,nf)

Roasted beetroot, Feta, candied walnut and lemongrass dressing (gf)

Curried cauliflower and spinach, tempered mustard, curry preserved lemon mayo, coriander (gf,df,nf)

Mediterranean couscous, chickpeas, oregano, raisin and lemon vinaigrette (nf,df,vegan)

Kiwi slaw, red and green cabbage, carrot, celery and aioli (gf,df,nf)

Asian slaw mix, mung beans, sesame and peanut butter dressing (gf,df,vegan)

Roasted parsnip and kumara, honey mustard dressing (gf,df,nf)

Roasted potato, crispy bacon, spring onion, seeded mustard mayo and rocket leaves (gf,df,nf)