

Buffet Options

Set – \$38.00 per person

Select – \$43.50 per person

Selection of one braised & one pasta dish

Mixed salad

Bread roll & butter

Platter of seasonal fruit

Braised

Peri Peri chicken, chat potatoes, capsicum, onion, coriander (DF, NF)

Hungarian beef goulash / potato mash (NF)

Lamb Rogan Josh / saffron rice (NF)

Sweet & sour pork belly, Asian vegetable, roast pineapple / jasmine rice

Thai red curry chickpeas, sweet potato, poppadoms / basmati rice (DF, NF, V)

Pasta

Cavatelli pasta roasted pumpkin, spring peas, capsicum coulis (V)

Beef cheek ravioli, tomato sugo, spinach, parmesan (NF)

Spinach & ricotta tortellini, lemon butter, pangratata (V,NF)

Eggplant & artichoke agnolotti, brown butter, sage (V,NF)

Salad

Vermicelli noodle & vegetable salad, Asian herbs, roasted cashews, nam jim (DF, V)

Radicchio, rocket leaf, pomegranate, prosciutto, baby mozzarella, raspberry dressing (NF)

Jade noodles, seaweed salad, tofu, edamame sesame rice wine dressing (DF, V, VG)

Asparagus, ruby grapefruit, sauce gribiche, parmesan (NF, V)

Gluten free (GF) | Nut free (NT) | Dairy Free (DF) | Egg free (EF)

Vegetarian (V) | Vegan (Ve) | Fructose free (FR)