



the MENU

HOT BUFFET

Signature Mains

\$39pp (min. 150 pax), \$45pp (min. 100 pax), \$59pp (min. 30 pax)

Choose 2 Mains:

*Additional Main \$18.90pp, Signature Desserts \$16.50pp

Chef's Signature Slow-Braised Harvey Beef, Brisket Au Jus (sliced)

Chef's Signature Sicilian Chicken Involtoni, Provolone Cheese, Prosciutto

Chef's Signature Slow-Roasted Crispy Pork Belly (sliced), Five spiced, Sea Salt

Chef's Signature Thai Green Vegetable Curry, Green Coconut, Kaffir Lime (GF, V)

Chef's Signature Thai Red Chicken Curry, Kaffir Lime

Chef's Signature Porcini Truffle Casarecce, Truffle Emulsion (V)

Chef's Signature Italian Sausage Casarecce, Basil Pesto

Chef's Signature Penne Arrabiatta, Kalamata, Garlic + Chilli (V)

Chef's Signature Baked Ginger Soy Tasmanian Salmon, Pickled Ginger (GF)

Baked Portuguese Style Chicken, Molho Cru

Indian Chicken Makhani, North Indian Spices

Stir-fried Chicken Hokkein Noodles

Crispy Roast Pork Vermicelli Salad

Roast Chicken + Seasonal Wok-tossed Asian Greens

Crispy Battered NZ Hoki, Pickled Tartare

Sticky Orange + Spiced Clove Glazed Leg Ham, Signature Condiments

Charred Cauliflower Steak, Tahini Cumin Veloute, Pomegranate (V)

Canton Stir-fried Egg Noodles (V)

Vietnamese Chicken Papaya Salad

Wok-tossed Vegan Fried Rice (GF, V)



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Choose 3 Sides:

Seasonal Salad of your Choice (See Salad List)

Seasonal Roast Vegetable Medley (GF, V)

Paris Truffle Mash (GF, V)

Signature Gourmet Potato Salad

Buttered Corn Corbettes (V)

Italian Cicchetti w fresh Chunky Tomato Basil Salsa (V)

Fragrant Jasmine Rice (GF, V)

Basmati Rice (GF, V)

Premium Sliced Cold Meat Antipasti

Selection of Fresh Seasonal Fruit (V)

Artisan Bread Rolls + Butter Inclusive

Chef + Staff Inclusive