

the MENU

HOT BUFFET

Signature Mains
$49pp (min. 150 pax), $59pp (min. 100 pax), $65pp (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 Grilled Portuguese Spiced Chicken, Lemon Gremolata (GF)
Chef's Signature Chicken, Portabello Spiralli, White Wine Parmesan Emulsion (V)
Chefs Signature Spiralli Arrabiatta, Seasonal Vegetable, Garlic + Chilli (V)
Chef's Signature Slow-Roasted Crispy Pork Belly, Five spiced, Sea Salt
Chef's Signature Thai Green Vegetable Curry, Green Coconut, Kaffir Lime (GF, Vn)
Chef's Signature Spanish Paella de Verduras (GF, Vn)
Chef's Signature Spanish la Paella de Marisco (Seafood Paella)
Chef's Signature Thai Red Chicken Curry, Kaffir Lime
Chef's Signature Italian Sausage Spiralli, Chilli, Parmesan
Chef's Signature Baked Ginger Soy Tasmanian Salmon, Pickled Ginger (GF)
Chef's Signature Indian Butter Chicken, North Indian Spices (Mild)
Stir-fried Chicken Hokkein Noodles
Crispy Roast Pork Vermicelli Noodle 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, Vn)



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Choose 3 Sides:

Seasonal Salad of your Choice (See Salad List)
Seasonal Roast Vegetable Medley (GF, Vn)
Paris Mash (GF, V)
Gourmet Potato Salad
Buttered Corn Corbettes (V)
Italian Cicchetti w fresh Chunky Tomato Basil Salsa (V)
Fragrant Jasmine Rice (GF, Vn)
Spiced Basmati Rice (GF, Vn)
Premium Sliced Cold Meat Antipasti
Selection of Fresh Seasonal Fruit (GF, Vn)
Bread Rolls + Butter Inclusive