



RESTAURANT

WEEKEND LUNCH FLAVOURS OF THE WORLD GRAZING BUFFET SAMPLE MENU

CHILLED SEAFOOD

Oyster natural
Green lip mussels
King prawns
Blue swimmer crab

SUSHI & SASHIMI

Tuna sashimi
King fish sashimi
Salmon sashimi
Prawn sashimi
Squid sashimi
Tamago
Bean curd inari
California sushi
Salmon and avocado sushi

SALAD

Buffalo mozzarella
Truss tomatoes with micro basil
Smoked rainbow trout
Salad leaves
Organic couscous and puy lentils
Baby beetroot with aged balsamic
Salt & pepper organic tofu with ponzu dressing
Yarra Valley Persian fetta with olives and grissini
Gorgonzola with caramelized walnuts

SOUP

Cream of cauliflower with aged cheddar
Vine-ripened tomato with mascarpone
Seafood chowder

ASIAN PANCAKES STATION

Five spiced roasted duck pancakes

CHARCUTERIE

Chicken and tarragon terrine
Rabbit and prune terrine
Selection of salamis and coppa

ROTISSERIE CARVING STATION

Free range corn fed chicken
Prime lamb
Free range pork
Black Angus beef with Yorkshire pudding
Five spiced roasted duck
Roast and steamed vegetables

TANDOORI OVEN & SPICE KITCHEN

Tandoori chicken tikka
Tandoori fish
Butter chicken
Saffron rice
Naan bread made to order
Authentic vegetable samosa
Chutney, lemon pickle, raita & papadum

DUMPLINGS

Prawn dumplings
Shanghai Xiao long bao
Vegetable dumplings
BBQ pork buns

CHAR GRILL

Char grilled sirloin, porcini mushroom sauce
Portuguese marinated chicken
Smoked cheese kranisky sausages
Australian King prawns with basil and garlic
Grilled calamari
Grilled rump steak, red wine jus

PASTA COUNTER

Duck, orange zest & sweet onion tortellini
Pan fried potato gnocchi, crispy bacon
Squid ink linguine
Goat cheese and pesto ravioli

ASIAN WOK & CLAY POT STATION

Seafood clay pot
Vegetable laksa
Hot and sour noodles
Pad Thai
Singapore fried noodles
Chicken and mushroom san choy bau

SWEETS

Callebaut chocolate ganache tart
Passionfruit éclairs
Chocolate truffle torte
Choc mint macarons
Pear crumble
Spanish Churros, chocolate sauce
Chocolate mousse cake
Seasonal fruits
Cadbury chocolate lolly bar

CHOCOLATE FOUNTAIN

Served with strawberries, marshmallow and fruit

ICE CREAMS

Connoisseur Belgium chocolate
Connoisseur cookies and cream
Connoisseur summer strawberry

ARTISAN CHEESE AND FROMAGE

White mould – Jindi Brie, King Island triple cream
Washed rind – King River Gold, Milawa Gold
Semi hard – Maffra Cheddar

** SAMPLE MENU ONLY **