

HARVEST BUFFET SAMPLE MENU

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

Lunch & Dinner

Seafood Offer

Sydney Rock Oyster (Lunch & Dinner)
Australian Tiger Prawn (Lunch & Dinner)
Marinated Spring Bay Black Mussel (Lunch & Dinner)
Green Lip Mussels, Italian Dressing (Lunch & Dinner)
Aromatic Poached Clams (Lunch & Dinner)

Queensland Spanner Crab (Dinner Only)
South Australia Blue Swimmer Crab (Dinner Only)
Sea Scallops, Ginger Chives, Crisp Radish (Dinner only)
Dutch Razor Clams (Dinner Only)
Slipper Lobsters (Sunday Dinner Only)

Condiments

Mary Rose, Tartare, American Cocktail, Eschalot Dressing & Nam Jim

Salad Island

Nicoise Salad, Seared Tuna, Tomato, Kalamata Olives & Anchovy Mediterranean Seafood Salad, Bell Pepper & Cucumber Yum Woon Sen, Glass Noodles, Seafood, Thai Dressing Poached Pear, Apple, Rocket & Roast Walnuts Salad Quinoa & Roasted Pumpkin Salad, Preserved Lemon & Almond Crisp Cos Lettuce, Grana Padano Parmesan, Anchovy Dressing Assorted Terrines (Dinner Only) Pork Country, Duck Rillette, Chicken Parfait & Rabbit

DIY Salad

Heirloom Tomatoes
Spice Marinated Fennel
Baby Beets, Orange & Spanish Onion
Marinated Artichoke
Crunchy Pickle Radish
Selections of Vinaigrette
Assorted Garden Leaves
Chutneys, Mustards, Pickles, Crispy Breads
Selection of Sushi & Nigiri, Condiments

A surcharge of 10% will apply on Sundays and 15% on public holidays.

Soup of the day

Creamy Butternut Pumpkin Soup &
Minestrone Soup
Assorted Rustic Country Bread Selection
GF Bread Available

Carvery

Milly Hill's Roast Lamb Leg, Port Jus Ranger Valley Roast Beef Yorkshire Pudding, Red Wine Jus & Mushroom Sauce Twice-Cooked Kipfler Potatoes, Garlic, Thyme Seasonal Roast Vegetables, Oregano, Rosemary

Mains

Braised Beef Ribs, Hearty Jus & Thyme
Herb Crusted Humpty Doo Barramundi
Louisiana Spring Bay Mussels, Old Bay Spice
Creamy Mash Potato
Crispy Calamari, Tartare sauce
Zucchini, Brussels Sprouts & Tomato Confit
Roasted Cauliflower, Pomegranate Tahini Dressing
Baja Fish Taco, Chipotle Mayo
Nacho Bar, Tortilla Chips, Pico De Gallo, Sour Cream, Guacamole, Cheese Sauce
Corn Dog, Chicken Pop Corn, Chicken Nuggets
Beer Batter Potato Chips

Best Of Asia

Spanner Crab Fried Rice, Shitake Mushroom, Spring Onion
Prawn Pad Thai Noodle
Stir Fry Prime Lamb, Black Bean Sauce
Mapo Tofu
Prawn Crackers, Vegetable Spring Roll, Takoyaki Ball
Selection of Dumplings
Crystal Prawn Dumpling, Chicken & Mushroom Siu Mai, BBQ Pork Bun,
Vegetable Gyoza& Gua Bao
Condiments
Chinese Vinegar, Soy Ginger Sauce, Chilli Vinegar, Fried Shallot

BBQ Selection

Char Siu Pork, Soy Chicken Maryland (Lunch)
BBQ Roast Duck, Char Siu Pork (Dinner)
Asian Selection of Soups, Condiments
Chicken Supreme
Malaysian Curry Laksa

Curries & More

Jewel of Indian Cuisine, Slow-Cooked Lamb Biryani Chicken 65, Yoghurt, Spices & Curry Leaves Indian Fritters & Classic Samosa, Tamarind Chutney Papdi Chaat, Mint & Tamarind Fresh Baked Garlic Naans, Pappadum & Karala Kothu Roti Fish Polichathu, Banana Leaf Mumbai Roadside Channa Dhal Chat Pani Puri & Condiment (Pending Supplier Confirmation) Kati Rolls, Chicken Tikka & Coriander Assorted Chutneys Semiya Payasam, Ras Malai, Kulfi & Gulab Jamun Reshmi Kebab, Chicken, Yoghurt Marinate & Lemon Juice Tandoori Lamb Chops, Chat Masala Fish Tikkas, Cumin & Coriander Malai Kofta, Cardamon & Kashuri Methi Mushroom Kadai, Spicy Tomato Gravy Bagara Baingan Eggplant Prawn Curry Kerala Style Goat Kolapuri Curry, Fennugreek & Cilantro Mysore Chilly Pork, Mustard seeds

Italian Alley

Pizza

Margarita, San Marzano Tomato, For Di Latte, Basil Fungi, Assorted Mushroom, San Manzano Tomato, Fior Di Latte Toscana, Chicken, Potatoes, Taleggio Cheese, Rosemary

Pasta

Frutti Di Mare In Padella, Selection of Seafood, Cannellini Beans, Fennel, Spinach & EVOO Spaghetti Bolognaise, Norma Sauce & Parmesan Casarecce, Short Twists Pasta, Slow Cooked Duck, Mascarpone

<u>Antipasti</u>

Grigliata Di Verdure, Selection of Grilled Vegetables Balsamic Charcuterie Board, Pickles, Tomato Confit, Tomato Nduja, Marinated Olives

Desserts & Cheeses

Coconut & Pandan Cake
Strawberry Chiffon Short Cake, Vanilla Cream Chantilly
Linzer Torte
Apple Frangipane Tarte
Vanilla Cream Brulée
Salted Caramel Tart
Mango Pudding, Chia Honey, Lemon Marshmallow
Double Chocolate Mousse Shot
Vanilla Pannacotta, Berry Compote
Strawberry Lamington
Black Forest Cake
Chocolate Hazelnut Gateaux
Pineapple & Yoghurt Mousse Cake
Chocolate & Raspberry Mousse Cake

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Chocolate & Strawberry Mousse Log
Chocolate & Caramel Log
Salted Caramel Chocolate Square
Seasonal Whole Fruits
Selection of Melons, Pineapple, Passion Fruits, Dragon Fruits
Spiced Mango Pudding
Rice Kheer
Saffron Bread Pudding
Gulab Jamun
Pistachio Barfi
Gajar Ka Halwa

Ice Cream

Vanilla, Chocolate, Wild Berries & Lemon Ice Cream Condiments Chocolate Sauce, Caramel Sauce Strawberry Sauce Ice Cream Cones and Waffles

Chocolate Fountain

Dark, White & Milk

Brownies, Fresh Strawberries, Oreo, Meringues, Marshmallows, Profiteroles & Wafers

Cheeses

Cheese - Brie Cheese - Cheddar Cheese - Blue

Lavosh, Grissini, Savoury Crackers, Quince Paste, Assorted Nuts Walnut Log

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