



HARVEST
BUFFET

HARVEST BUFFET FATHER'S DAY 2024
LUNCH & DINNER SAMPLE MENU

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

Seafood Offer

Sydney Rock Oysters, natural & kilpatrick
Australian tiger prawn
Marinated Spring Bay black mussels
Green lip mussels, Italian dressing
Aromatic poached clams
Queensland spanner crab
South Australian blue swimmer crab
Sea scallops, ginger chives, crisp radish
Seafood cocktail salad
Smoked salmon
Alaskan crab leg
Ensalada de Pulpo, Costa Rican octopus salad

Condiments

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

Salad Section

DIY, crisp cos lettuce, Grana Padano, anchovy dressing
Seared tuna, tomato, kalamata olives & anchovy
Mediterranean style seafood, bell pepper & cucumber
Yum Woon Sen, glass noodles, seafood, Thai dressing
Poached pear, apple, rocket & roasted walnuts
Quinoa & roasted pumpkin, preserved lemon & almond
Assorted terrines (dinner only)
Pork country, duck rilette, chicken parfait & rabbit
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

Soups & Breads

Seafood chowder, crusty bread
Roasted tomato soup, basil
Mini baguette, white round roll & wholewheat, loaf soy linseed & whole wheat, sour
baguette, country, and challah
Gluten free bread available

Western Section

Father's Day roast leg of lamb, port jus
Beef wellington, Dutch carrots, mushroom sauce
Roasted bone marrow, parsley & caper salad
Venison, minted peas puree, corn on the cob
Butterflied roast chicken, garlic & herbs
Seasonal vegetables, herb butter (v) (gf)
Buttery potato mash, chives (v) (gf)
Broccolini & asparagus, smoked paprika
Classic Cumberland sausage, black pudding & pigs in blanket
Lip smacking BBQ pork ribs
Skirt steak fajitas, chimichurri
Chicken nuggets & corn dog
Guinness & cheddar shepherd's pie
Fried calamari, beer battered chips
Lobster A la Plancha, saffron aioli
Roasted caulilini, garlic, lemon & cashew
Nacho Pico de Gallo, sour cream, guacamole, cheese sauce

Best Of Asia

Singapore chilli crab, fried mantou
River prawn fried rice
Stir fry Hokkien noodles, chicken, shallot
Asian green, wombok, shitake & tofu
BBQ meat duo selection
(BBQ roast duck & BBQ pork)
Vegetable spring rolls (v), sweet & sour sauce
Congee station, traditional condiments
Har gow prawn/ sui mai pork/BBQ pork bun/vegetable gyoza /Mongolian bun
Mushroom Soy Sauce, Ginger, Sesame, Fried Garlic
Chinese vinegar, soy ginger sauce, chilli vinegar, fried shallot & prawn crackers
Banh-Mi Vietnamese pork roll

Oishi!

Selection of sushi, inari, nigiri
Chicken yakitori
Takoyaki, bonito flakes
Tonkotsu ramen
Miso soup

Tokyo Street Hawker

Golden curry, rice
Salmon donburi
Miso glazed Tasmanian salmon

Indian Section

Paneer makhani, tangy tomato sauce & coriander (v)
Kashmiri rice pilaf, dried nuts (v)
"Khasi Ko Masu", goat curry, cardamon & coriander
"Kozhikode" fried chicken
Garlic naan
Mini dal & corn vada & papadum
Selection of chutneys (mango chutney, lime pickle, achar)

Italian Section

Antipasti

Grigliata di Verdure, balsamic glaze
Charcuterie board, pickle, tomato confit, tomato 'nduja, marinated olives
Margarita pizza, San Marzano tomato, Fior di Latte, basil & evoo
Surf 'n' Turf pizza, Fior di Latte, San Manzano tomato, & evoo
Stone fire rustic bread, garlic & herbs
Seafood ravioli, dill
Whole baked snapper, fennel & thyme
Sicilian eggplant roll, norma, porcini & rosemary

Desserts

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
Chocolate & strawberry mousse log
Chocolate & caramel log
Salted caramel chocolate square
Seasonal whole fruits, stone fruit, variety of sliced fruit
Selection of melons, pineapple, passion fruits, dragon fruits

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

Edam (gf)
Brie (gf)
Cheddar (gf)
Blue
Guoda
Lavosh, grissini, water crackers, rice crackers, quince paste, fruit log, grape, dried apple, date & dried apricot
Mini baguette, white round roll & whole wheat, loaf soy linseed & whole wheat, sour baguette, country, and challah
Gluten free bread available