



MEAT ON THURSDAYS

INCLUDES FREE FLOW OF COFFEE AND TEA

\$70 PER PERSON**

FRESH GARDEN SALAD

Baby Spinach | Butter Head Lettuce | Mesclun Greens | Romaine Lettuce

CONDIMENTS

Avocado | Baby Gherkin | Basilico Cherry | Carrot Hay | Cherry Tomatoes
Chickpeas | Corn Kernels | Garlic Roasted Mushrooms | Grilled Artichokes
Grilled Beetroot | Marinated Achar | Pickled Onions | Roast Zucchini

DRESSING

Asian Sesame | Caesar | Creamy Mustard | Garlic Hot Sauce
Guacamole | Miso Ginger | Orange Vinaigrette | Thai Chilli with Peanut
Thousand Island

APPETISER

Caramelised Duck Breast Rolls with Mango Strips
Ceviche of Shrimps with Coriander-Pesto on Chilled Soba
Classic Potato, Gammon Ham and Quail Egg Salad 🍷
Marinated Beef Carpaccio with Sauerkraut and Sweet Relish
Marinated Tomato, Mozzarella Cheese and Orzo Salad 🍷
Pepperoni, Prosciutto and Kalamata Olives Anti Pasto 🍷
Sweet Chilli Lime Grilled Chicken Breast with Onion-Cucumber Salsa

SOUPS

Cream of Forest Mushroom Soup 🍷
Hearty Chicken Broth with Vegetables
Served with Assorted Bread Roll, Butter and Garlic Bruschetta

HOT CHAFING DISHES

Butter Corn on Cob | Garlic Fine Beans and Carrot
Mashed Potatoes | Roast Potatoes | Roast Mushrooms

LIVE CARVING STATION

New Roasted Cajun Chicken

New Zealand Grass Fed Sirloin Steak

Australian Grass Fed Rib Eye Steak

Fillet Mignon

Lemon-Chipotle Barbecue Pork Loin Ribs 🍷

Herb Crusted Rack of Lamb

DESSERT

Assorted Pastries and Mini Cakes | Assorted Fruit Platter
Chocolate Fountain with condiments | Ice Kachang | Ice Cream
Warm Bread and Butter Pudding