



## **Kitchens on Kent** **'Buffet to Table'**

*\*Please note this is a sample menu only.  
Menu is subject to change daily or seasonally. Please contact the hotel  
directly or visit our Kitchens on Kent Website for current menus.*

### **From the garden**

Local tomatoes, Greek feta,  
basil with rocket and aged balsamic (v)

**Caesar salad** | sourdough croutons,  
crispy bacon, parmesan, Caesar dressing

### **Tails from the Sea**

Queensland tiger prawns

Moreton bay bugs

*Served with lemon & two types of cocktail sauce*

**Local Sydney Rock oysters** | served with mignonette dressing

### **Raw Bar - Sushi and Sashimi**

Assorted sushi rolls

Vegetarian sushi rolls (v)

**Raw plate** | Huon salmon and Hiramasa kingfish

*Served with traditional condiments*

### **A Taste of India**

**Butter chicken** | cashew & chickpeas

**Palak paneer** | garam masala, spinach (v)

*Served with steamed basmati rice, mint yoghurt,  
mango chutney & pappadums*

### **Asian Kitchen**

Cantonese style egg fried rice (v)

**Yum cha** | Pork dim sum or prawn gau gee, served with soy and Sriracha



### **From the Mediterranean**

Prawn linguini | chili, lemon & parsley

Potato gnocchi | zucchini, mushroom, Tuscan cabbage, beurre noisette (v)

Eggplant moussaka (v)

### **Western Kitchen**

Tasmanian salmon fillet, blood plum hollandaise,  
dill & fennel citrus salad

Corn fed chicken from the rotisserie, glazed carrots

Tajima wagyu beef rump MB6+ from the robata grill

*Served with a selection of sauces including  
romesco, chimichurri and Smokey BBQ*

### **Vegetables**

EVOO roasted potatoes with Romesco, rosemary, thyme,  
smoky paprika and garlic aioli (v)

Steamed spring greens with lemon oil (v)

### **To Finish**

Yuzu meringue tart, yuzu curd, toasted Italian Meringue & lemon gel (v)

**Kitchens on Kent dessert plate** | Matcha tiramisu (v), salted caramel  
macaron, flourless chocolate cake (v, gf), berry mousse (v)

Seasonal fruit dipped in milk chocolate from the chocolate fountain

**Ice cream selection** | Pecan praline, vanilla bean,  
death by chocolate or mixed berry sorbet

**Australian cheese selection** | Maffra cloth aged cheddar,  
Trinity brie or Tarago blue, served with lavosh, quince paste and dried fruit

### **Children's Menu - Recommended for up to 12 years of age**

#### **Chicken tenderloin goujons**

Shoestring fries, broccoli, aioli and tomato sauce

#### **Vegetable & Tomato Pasta (v)**

Simple pasta, seasonal vegetables, tomato sauce

#### **Cheeseburger & Fries**

Mini cheeseburger and shoestring fries