Most dietary requirements can be catered for; please advise your preferences.
Credit card surcharges do apply. Visa/MasterCard/American Express/JCB 1.20%, China Union Pay 1.75%, Diners Club 3%.
LUXURY BUFFET

SAMPLE MENU

TAILS FROM THE SEA
Pambula Sydney rock oysters, Queensland tiger prawns, Moreton bay bugs, Mooloolaba Spanner Crab
Served with Lemon, traditional cocktail sauce and mignonette dressing

RAW BAR | SUSHI & SASHIMI
Assorted sushi rolls and nigiri
Vegetarian sushi rolls (v)
Raw plate | Huon salmon and Hiramasa Kingfish and Bermagui Tuna loin with Yuzu Miso dressing
Served with traditional Japanese condiments

CHARCUTERIE & GRAZING
Prosciutto, Danish salami and double smoked ham
Marinated olives with lemon, chilli and garlic
Served with grilled sourdough, lavosh

FROM THE GARDEN
Japanese soba noodle salad | seaweed, edamame and sesame dressing
Caesar salad | sourdough croutons, crispy bacon, parmesan, Caesar dressing
Freshly baked bread rolls with Pepe Saya butter

A TASTE OF INDIA
Butter chicken | cashew, chickpeas
Palak Paneer | cream cheese and spinach curry
Steamed Basmati rice
Lime pickle, Mint and coriander raita and mango chutney
Fresh Naan bread from the Tandoor | Choice of plain naan, garlic naan or garlic cheese naan

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FLAVOURS OF ASIA

Chicken dim sims | prawn Gau Gee served and vegetable gyoza served with soy and sriracha
Cantonese style fried rice | egg and vegetables with shallot (v)
Sweet and sour Byron Bay Berkshire pork | capsicum and pineapple
Locally caught Mahi Mahi | Thai yellow curry sauce, eggplant, crispy onions and coriander

WESTERN KITCHEN

Honey roast pumpkin and coriander soup
Roasted Potatoes | Duck fat roast potatoes and maple roasted sweet potato
Steamed greens with feta | walnuts and lemon oil (v)
Local Sydney rock oysters | Kilpatrick, bacon and tabasco

FROM THE CHEF CARVING STATION

Southern Highlands Lamb leg | garlic, lemon and rosemary
Berkshire pork belly | house-made apple sauce
Free Range Rotisserie Chicken | Honey glazed carrots, and gravy

FROM THE ROBATA GRILL

A selection of meats and vegetables grilled over charcoal
Riverina Angus beef flank | Japanese BBQ Glaze
Spanish chorizo pork sausages | tomato jam
Free-range chicken thigh | den miso
Grilled zucchini and local asparagus | salsa verde

MEDITERRANEAN FEAST

Spaghetti | bolognese sauce and parmesan cheese
Linguini | prawns, chilli and lemon
Tomato and basil orecchiette | olives, olive oil

FROM THE BEECH OVEN

Tomato sugo, mozzarella and basil pizza
Double smoked ham, chorizo, smokey BBQ sauce and mozzarella pizza
Mushroom and bacon pizza with caramelised onion and feta
Local Sydney Rock oysters | Kilpatrick, bacon and tabasco
Oven roasted prawns in the shell | garlic butter
Local octopus | garlic and rosemary

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TO FINISH

From the patisserie | Italian tiramisu, passionfruit and chocolate trifle, dark chocolate walnut brownie, strawberry and lemon meringue tart, pistachio and orange slice, raspberry opera slice, Heilala vanilla crème brulée

From the cookie jars | date and coconut protein balls, Traditional Anzac biscuits and Choc chip cookies

Chocolate fountain | milk and pink white chocolate with soft marshmallows and chocolate brownie chunks

Selection of seasonal fruit | rockmelon, honey dew melon, pineapple, watermelon, strawberries and whole apples, pears and mandarins

Kitchens on Kent ice-cream parlour | selection of ice-cream including pecan praline, vanilla bean, Death by Chocolate, strawberry, cookie dough, mango sorbet with a selection of toppings and ice-cream cones

Australia cheese station | Maffra aged cheddar (VIC), Woombye triple cream brie (QLD) and Tarago blue (VIC)

Served with house made fig and orange jam with dried fruits and lavosh

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