

CHEVALS Restaurant

Buffet

The Main Affair

Sherry braised beef cheek with garlic, thyme and roasted roma tomato (GF)
5 spiced pork belly with an apple cider jus (GF)
Braised duck leg, porcini mushrooms, pomegranate jus (GF)
Slow roasted lamb rump, Mediterranean compote (GF)
Wok fried squid, hoi sin, Asian greens (GF)
Mornay sea scallops

Charcuterie & Antipasto

Air dried prosciutto and mild Italian salami's (GF)
olives (GF) (V)
Chargrilled eggplant (GF) (V)
Wood fired red peppers (GF) (V)
Marinated Jerusalem artichoke (GF) (V)
Danish feta (GF)
Bocconcini (GF)

Dinner rolls and artesian breads

Hot Sides

Baked root vegetables (GF) (V)
Buttered seasonal greens (GF) (V)

Cold Sides

Chat potato salad with crisp bacon, capers and dill mayonnaise (GF)
Sweet potato, rocket and toasted almond salad with olive oil and balsamic (GF) (V)
Celeriac slaw with a citrus vinaigrette (GF) (V)
Moroccan roasted cauliflower, chic pea, baby spinach with lemon aioli (GF) (V)

Seafood

Fresh tiger prawns with house made Marie Rose sauce (GF)
Sydney rock oysters w chefs dressings (GF)

Dessert

Chefs delicacies and individual desserts (V)
Fresh fruit (GF) (V)
Australian cheeses with quince paste, fruits and lavosh (GF) (V)