

CHEVALS

Restaurant

Buffet Menu

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, hoisin, 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, chickpea, 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)