

# CHEVALS Restaurant

## Buffet

### The Main Affair

Beef short ribs with a pomodoro sauce (GF)  
5 spiced pork belly with an apple cider jus (GF)  
Braised duck leg, with a cherry jus (GF)  
Dukkha crusted lamb rump, with a citrus yoghurt (GF)  
Wok fried squid, hoi sin, Asian greens (GF)  
Herb and garlic sea scallops

### Charcuterie & Antipasto

Air dried prosciutto and 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)  
Roasted cauliflower and chic pea salad with hazelnuts and a lemon aioli (GF) (V)  
Asian slaw with a wasabi aioli (GF) (V)  
beets, pickled carrot, goats curd, baby spinach, walnuts, citrus dressing (GF)

### 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)