

# CHEVALS Restaurant

## Buffet

### The Main Affair

Braised beef cheek with wild mushrooms & tarragon (GF)  
Slow roasted pork belly with an tomato chilli jam (GF)  
Confit duck leg, with a crème-de-cassis jus (GF)  
Marinated lamb rump, with chimichurri (GF)  
Chili, salt squid (GF)  
Mornay sea scallops

### Charcuterie & Antipasto

air dried prosciutto and Italian salami's (GF)  
olives (GF) (V)  
chargrilled pumpkin (GF) (V)  
wood fired red peppers (GF) (V)  
marinated Jerusalem artichoke (GF) (V)  
danish feta (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, seeded mustard dressing (GF)  
Chargrilled vegetable and Israeli cous cous salad with spicey yoghurt (V)  
Rocket, pear and parmesan salad with a lime vinegarette (GF) (V)  
Beets, goats curd, baby spinach, walnuts, balsamic 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)