

# Lunch Buffet Menu

Please select one  
meat and one  
vegetarian main  
course

Fragrant Thai red chicken curry,  
lemongrass and coconut

Butter roasted farmers' market chicken supreme,  
lemon and black pepper sauce

Stir-fry of beef and Asian greens,  
cashew nuts, hoi sin and ginger

Slow braised beef and red wine cassoulet,  
spring onion champ

Seared fillet of wild salmon,  
young fennel bulb, tomato and chervil dressing

Slow braised pork shoulder,  
sweet and sour peppers, onion sauce

Grilled vegetable and pumpkin lasagne (v)

Linguine of broccoli, lemon, basil and feta (v)

Beetroot and Parmesan gnocchi, crispy fried sage (v)

Sweet potato and red pepper tagine (v)

## Served with...

Jasmine rice

Market vegetables

Sea salted roast new potatoes

Chef's seasonal salad

## Dessert

Chef's choice dessert

Tea and coffee, herbal teas