STARTER BUFFET

ENJOY OUR SEASONALLY SELECTED & LOVINGLY PREPARED ANTIPASTI, DAILY SOUP & SALAD BAR



PAN SEARED GROUPER GNOCCHI AND CREAMY MUSHROOM SAUCE

SPICED TANDOORI CHICKEN ROASTED POTATOES AND NAAN BREAD

FETTUCCINE CARBONARA 65 DEGREE EGG, PANCETTA & PARMIGIANO

STIR-FRIED E-FU NOODLES TOSSED X.O. SAUCE WITH SEAFOOD

PUMPKIN RISOTTO (V) COMTE CHEESE, ARUGULA & PINE NUTS

(ADDITIONAL \$98)

AUS 36 SOUTH GRAIN FED STRIPLOIN ROASTED POTATOES, BEARNAISE & RED WINE SAUCE

DESSERT

HOMEMADE DESSERT OF THE DAY WITH ICE CREAM

SEASONAL FRESH FRUIT PLATTER

FARMHOUSE CHEESE SELECTION WITH TOASTED BREAD & QUINCE PASTE

2 COURSE - 188

MAIN COURSE WITH STARTER

3 COURSE - 248

MAIN COURSE WITH STARTER & DESSERT & CHOICE OF COFFEE / TEA INCLUDED



STARTER BUFFET

ENJOY OUR SEASONALLY SELECTED & LOVINGLY PREPARED ANTIPASTI, DAILY SOUP & SALAD BAR

MAIN

BAKED SALMON SWEET & SPICY HONEY GLAZE WITH RICE

SPRING CHICKEN A LA KING

TAGLIATELLE & CREAMY MUSHROOM

THAI-SPICED PORK NECK
THAI FRIED RICE AND PAPAYA SALAD

SPAGHETTI VOLCANO GRILLED PRAWNS AND SPICY SHRIMP SAUCE

TOMATO MOZZARELLA RAVIOLI (V) TOMATO MARINARA SAUCE & FRESH BASIL

AUS 36 SOUTH GRAIN FED STRIPLOIN ROASTED POTATOES, BEARNAISE & RED WINE SAUCE (ADDITIONAL \$98)



HOMEMADE DESSERT OF THE DAY WITH ICE CREAM

SEASONAL FRESH FRUIT PLATTER

FARMHOUSE CHEESE SELECTION WITH TOASTED BREAD & QUINCE PASTE

2 COURSE - 188

MAIN COURSE WITH STARTER

3 COURSE - 248

MAIN COURSE WITH STARTER & DESSERT & CHOICE OF COFFEE / TEA INCLUDED





STARTER BUFFET

ENJOY OUR SEASONALLY SELECTED & LOVINGLY PREPARED ANTIPASTI, DAILY SOUP & SALAD BAR

MAIN

PAN-SEARED HALIBUT WHITE BEANS AND GREMOLATA

GRILLED RACK OF PORK MASH POTATOES & POMMERY MUSTARD SAUCE

EEL AND SCALLOP FRIED RICE STIR FRIED WITH VEGETABLES AND SESAME OIL

SPICY PEANUT BUTTER NOODLES CHICKEN AND PAN-ROASTED SHRIMP

SPINACH PESTO PASTA (V) GRILLED ARTICHOKE , TOMATO AND GARLIC

(ADDITIONAL \$98)

36 SOUTH GRAIN FED STRIPLOIN M2 ROASTED POTATOES, BEARNAISE & RED WINE SAUCE

DESSERT

HOMEMADE DESSERT OF THE DAY WITH ICE CREAM

SEASONAL FRESH FRUIT PLATTER

FARMHOUSE CHEESE SELECTION WITH TOASTED BREAD & QUINCE PASTE

2 COURSE - 188

MAIN COURSE WITH STARTER

3 COURSE - 248

MAIN COURSE WITH STARTER & DESSERT & CHOICE OF COFFEE / TEA INCLUDED





STARTER BUFFET

ENJOY OUR SEASONALLY SELECTED & LOVINGLY PREPARED ANTIPASTI, DAILY SOUP & SALAD BAR



COD FISH FLORENTINE CREAMY SPINACH SAUCE ,POTATO & POACHED EGG

DUCK LEG CONFITROASTED DUCK BREAST & CARAMELIZED CABBAGE

TAI O FRIED RICE LOCAL SHRIMP PASTE & CHICKEN AND PORK

LINGUINE ALLE VONGOLE FRESH CLAMS AND AIOLI SAUCE

TORTELLINI PORCINI MUSHROOM(V) COMTE CHEESE AND SUN DRIED TOMATO SAUCE

AUS 36 SOUTH GRAIN FED STRIPLOIN ROASTED POTATOES, BEARNAISE & RED WINE SAUCE

(ADDITIONAL \$98)



HOMEMADE DESSERT OF THE DAY WITH ICE CREAM

SEASONAL FRESH FRUIT PLATTER

FARMHOUSE CHEESE SELECTION WITH TOASTED BREAD & QUINCE PASTE

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MAIN COURSE WITH STARTER

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STARTER BUFFET

ENJOY OUR SEASONALLY SELECTED & LOVINGLY PREPARED ANTIPASTI, DAILY SOUP & SALAD BAR



BAKED MACKEREL LEMON RISOTTO WITH SQUID

TENDER LAMB CURRY JASMINE RICE AND CURRY MASALA

TOM YUM SEAFOOD PASTA SPICY AND FRAGRANT SAUTEED SHRIMPS & MUSSELS

CHICKEN KIMCHI FRIED RICE BACON, MUSHROOM AND KOREAN CHILI SAUCE

HANDCRAFTED GNOCCHI (V) CREAMY BLUE CHEESE & WALNUT CRUNCH

(ADDITIONAL \$98)

AUS 36 SOUTH GRAIN FED STRIPLOIN ROASTED POTATOES, BEARNAISE & RED WINE SAUCE



HOMEMADE DESSERT OF THE DAY WITH ICE CREAM

SEASONAL FRESH FRUIT PLATTER

FARMHOUSE CHEESE SELECTION WITH TOASTED BREAD & QUINCE PASTE

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