

Buffet Menu

AUSTRALIAN OYSTERS

served with pepper berry vinaigrette *Gf, Df*

AUSTRALIAN COOKED PRAWNS

served with Kakadu plum seafood sauce *Gf, Nf*

NATIVE NT BUSH SPICED BEEF SALAD

Slow roasted bush spice rubbed beef sirloin served on a Thai herb mixed salad drizzled with a mild sweet chilli sauce *Gf, Df*

BBQ SWEET AND SOUR STICKY MANGO CHICKEN

Chargrilled chicken thigh with NT mango sweet & sour sauce served on jasmine rice *Gf, Df, Nf*

LOCAL BARRAMUNDI POACHED IN LAKSA BROTH

NT Barramundi fillet poached in a coconut laksa broth *Gf*

LOCAL STEAMED VEGETABLES WITH GARLIC HERB BUTTER

Steamed snake beans, bok choy, wombok, roasted pumpkin and sweet potato served with NT lemon myrtle herb butter served on the side *Gf, Ve*

SIDES

Assorted herb dinner rolls

NT Pawpaw salad *Gf, Df, Ve*

Nicoise salad *Df, Ve*

Chicken Caesar salad *Gf, Df*

DESSERT

Assortment of cheese, dried fruit and nuts served with water crackers *Gf*

Chocolate mousse served with fresh strawberries *Gf*

NT mango & apple crumble with custard

Seasonal tropical fruit platter *Gf, Vg, Ve, Df*

Pavlova with whipped cream and tropical fruit

Gf

Df

Vg

Ve

Nf

GLUTEN FREE DAIRY FREE VEGAN VEGETARIAN NUT FREE