



# Buffet Menu

## AUSTRALIAN OYSTERS

served with Rosella vinaigrette *Gf, Lf*

## AUSTRALIAN COOKED PRAWNS

served with Kakadu plum seafood sauce *Gf, Lf*

## 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, Lf*

## BBQ SWEET AND SOUR STICKY BUSH TOMATO CHICKEN

Chargrilled chicken thigh NT bush tomato sweet & sour sauce served on long grain rice *Gf, Lf*

## LOCAL BARRAMUNDI POACHED IN LAKSA BROTH

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

## LOCAL STEAMED VEGETABLES WITH HERB BUTTER

Assorted local vegetables served with herb butter served on the side *Gf, Lf, Vg, Ve*

## SIDES

Dinner rolls *Ve*

Rice salad *Gf, Lf, Vg*

Chicken Caesar salad *Gf, Ve*

## DESSERT

Chocolate mousse served with berry compote *Ve*

NT mango & apple crumble with custard *Vg*

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

*Gf*

*Lf*

*Vg*

*Ve*

GLUTEN FREE   LACTOSE FREE   VEGAN   VEGETARIAN