



Chevals Restaurant

AUTUMN BUFFET

THE MAIN AFFAIR

Eye Fillet, truffle mushroom jus (GF)
Slow roasted Lamb leg, garlic, rosemary, lemon (GF)
Braised duck leg, char grilled peach, star anise glaze(GF)
Combination Singapore noodles
Prawn & garlic chive dumplings chili oil & soy
Char grilled pork fillet, apple, sage and fennel salsa
Salt and chili squid, garlic aioli

CHARCUTERIE & ANTIPASTO

Air dried prosciutto and mild Italian salami's (GF)
Sicilian olives (GF) (V)
Chargrilled eggplant (GF) (V)
Wood fired red peppers (GF) (V)
Marinated Jerusalem artichoke (GF) (V)
Danish feta (GF)
Dinner rolls and artesian breads

HOT SIDES

Duck fat roasted potatoes (GF) (V)
Buttered seasonal greens (GF) (V)

COLD SIDES

Chat potato salad with dill pickle, mustard and chive mayonnaise (GF)
Green bean, roasted peppers, and crumbled feta (GF) (V)
Haloumi, Zucchini, olive & snow pea, pesto dressing (GF) (V)
Roasted broccoli, almonds, quinoa with lemon vinaigrette (GF) (V)

SEAFOOD

Fresh tiger prawns with house made Marie Rose sauce (GF) *

DESSERT

Chefs delicacies and individual desserts (V)
Fresh fruit (GF) (V)
Australian cheeses with quince paste, fruits and lavosh

*Additional seafood items on the buffet for the Newcastle Autumn Racing Carnival (8 & 9 March)

**Substitutions may occur dependent on availability of local produce.