

CHEVALS Restaurant

Buffet

The Main Affair

Slow roasted brisket with a baby beets and a port wine jus (GF)
Braised lamb shanks with a tomato, red pepper and olive medley (GF)
Duck leg a l'orange (GF)
Combination stir fry noodles
Fennel scented apple cider braised pork belly (GF)
Salt and chilli squid, garlic aioli (GF)

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

Baked root vegetables (GF) (V)
Buttered seasonal greens (GF) (V)

Cold Sides

Chat potato salad with crisp bacon, capers and dill mayonnaise (GF)
Sweet potato, rocket and toasted almond salad with olive oil and balsamic (GF) (V)
Celeriac slaw with a citrus vinaigrette (GF) (V)
Roasted Cauliflower, chic pea, baby spinach with lemon aioli (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 (GF) (V)