

LUNCH MENU

Celebrate Melbourne's freshest local produce, Season's Harvest. Here's a sample menu of what we offer daily.

INDIAN

Butter chicken
Lamb kebabs
Tandoori swordfish
Mango and prawn curry
Naan bread

CHILLED SEAFOOD

Australian King prawns
Tasmanian black mussels
New Zealand Cloudy Bay clams
Queensland spanner crab
South Australian oysters

ANTIPASTO

Heirloom tomatoes and micro basil
Avocado and Western Australian spanner crab timbale
Asparagus with broad beans and summer truffle vinaigrette
Citrus and beetroot salad
Italian Parma ham and continental salami
Sushi
Sashimi tuna
Kingfish
Tasmanian salmon
Tobiko caviar
Sweet prawns
Ikura, Unagi, Inari

MALAYSIAN TURBO WOK

Sambal water spinach with chilli and garlic
Wok tossed scallops with spicy XO sauce
Laksa noodles

DUMPLINGS

Mushroom and sweet corn
Prawn and bamboo shoots
Shiitake mushroom, pork and goji berries

ROTISSERIE

Baked salmon with parisienne butter in puff pastry, watercress and Choron sauce
Moroccan spiced leg of lamb
Sage and oregano marinated pork belly
Tasmanian grass fed beef short ribs with Chianti glaze
Five spiced duck

CHARGRILL

Victorian grass fed sirloin
Fish of the day
Bearnaise sauce, Ponzu sauce, Chimichurri sauce

LIVE PASTA

Goat's cheese and pesto ravioli with garlic prawns
Spinach and ricotta tortellini

A SWEET EXPERIENCE

Tiramisu
Lemon meringue tart
Bread and butter pudding with crème anglaise
Raspberry chocolate terrine
Eton mess
Red velvet cake with cream cheese mousse

ICE CREAM

Raspberry sorbet
Butterscotch & gingerbread

FROMAGE

Brie, Emmental, Gorgonzola, Ashed Chevre, English Cheddar, Havarti, Washed Rind
Condiments
Walnuts, dried fruits, grapes and crackers

DIETARY

The buffet menu changes daily however food items are labelled accordingly. Should you require further assistance please let your waiter know and the chef in charge can escort you around the buffet.

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient can be made.

We cannot guarantee completely allergy-free meals from the open kitchen or buffet. This is due to the potential of trace allergens in the buffet environment and supplied ingredients.

