

FEASTING BUFFET MENU OPTIONS

"SUNDAY" ROAST \$35 pp

CHOOSE 2 MEATS

ROAST WHOLE CORNFED CHICKEN, BREAD SAUCE

CRISPY ROLLED PORK BELLY, APPLE SAUCE

ROASTED DRY AGED FLINDERS ISLAND BEEF SIRLOIN, HORSERADISH

STUFFED AND ROLLED LAMB LEG, MINT SAUCE

SERVED WITH ROASTED VEGETABLES, ROAST POTATOES, CAULIFLOWER CHEESE, SEASONAL GREENS, GRAVY

NORDIC \$40 pp

(ALL SERVED AT ONCE SMORGASBORD STYLE)

BETROOT CURED SALMON, DILL CRÈME FRAICHE, PICKLED ONIONS

SWEDISH MEATBALLS, BROWN SAUCE, PARSLEY

FENNEL AND PICKLED PORK LEG SALAD

ROOT VEGETABLE BAKE, RYE BREAD CRUMBLE

OYSTERS, HOME MADE VINEGAR

RYE TOASTS

POTATO AND DILL SALAD, CRÈME FRAICHE

PICKLED RED CABBAGE

ITALIAN \$45 pp

ITALIAN ANTIPASTI BOARD, MORTADELLA, BRESOLA, PROSCIUTTO DI PARMA, FENNEL SALAMI, OLIVES, PICKLES, SELECTION OF ITALIAN CHEESES, TOASTED BREAD, CHUTNEY

SPAGHETTI MEATBALLS, VEAL AND PORK MEATBALLS, SLOW COOKED TOMATO SAUCE, BASIL

PORCHETTA, CRISPY SKIN, RESTING JUICES, HERBS, MUSTARD

ROASTED CARROTS, BRAISED GREENS, GARDEN SALAD

CHOCOLATE AND SEA SALT TART, CRÈME FRAICHE

BAKED PEACHES, VANILLA, AMERETTO, MASCAPONE, TOASTED ALMONDS

BBQ \$35 pp (Daylight Savings)

ROLLED PORCHETTA, CRISPY SKIN, ROSEMARY, GARLIC LEMON

FREE RANGE ROTISSERIE CHICKEN, SOY, SPICES

SPICED LAMB SHOULDER SHAWARMA, LEMON

OPTIONAL BBQ RUMP CAP, CHIMICHURRI (ADD \$5PP)

SERVED WITH 3 SEASONAL SALADS



MOROCCAN \$50 pp

MEAT

LEG OF LAMB (YOGHURT GLAZE)
KOFTA TAGINE WITH POACHED EGG
GREEN CHERMOULA DRUMETTES

SALADS

GRILLED EGGPLANTS, GARLIC, HERBS
CUCUMBER, RED PICKLED ONION, MINT SALAD
BEETROOT, GOATS CHEESE, MINT, POMEGRANATE
ROASTED CAULIFLOWER, DATE AND ALMOND

DIPS

HUMMUS (HERB, ROASTED CHICKPEAS)
SMOKED EGGPLANT
LABNEH DIP

SIDES

COUS COUS, DRIED DATES, APRICOT, RED ONION
SAFFRON RICE
ZAATAR ROAST PUMPKIN
ROAST SUMAC CARROT

PITTA BREAD
TURKISH BREAD

All our food is made on premises from fresh, seasonal and where possible, local ingredients



For bookings call The Garden Feast

97413100 option 2

