



# Dinner Grazing Buffet Station

**\$40 pp**

Select any 3 proteins

Grain fed sirloin, confit eshallots, garlic red wine jus (gf df)

Orange & maple glazed ham w apple sauce (gf df)

Twice cooked sticky pork belly pieces' w plum sauce (gf df)

Aromatic Kingfish fillets topped w a chorizo & tomato ragout (gf df)

Piri Piri marinated Chicken thigh cooked sous vide w a smoked garlic mayo (gf df)

Accompanied by

Crusty Artisan Baguette from our own Bakehouse

Rosemary roasted chat potatoes (gf df)

Salad of pearl cous cous, toasted cauliflower, rocket, pomegranate, seeds, shaved fennel,  
Bulgarian fetta & lemon dressing, crispy sumac flat bread

Salad of red whitlof, baby spinach, shaved fennel, fuji apples, hazelnuts, olive oil & sticky  
balsamic dressing (gf df)

A selection of condiments to suit your protein selection

Dessert Optional \$10pp

Please ask for the options