

THE
BALMERINO

Buffet Luncheon

SAMPLE MENU

ASSORTED MINI ROLLS WITH WHIPPED BUTTER (V)

CURRY ROAST KUMARA SOUP WITH MINTED YOGHURT (V)

SLOW COOKED LAMB SHOULDER WITH ROAST GARLIC, ROSEMARY AND MINT SAUCE (GF, DF)

HONEY & LEMON ROAST CHICKEN THIGHS, THYME JUS (GF, DF)

BREADED FISH BITES, HOUSE TARTARE AND LEMON (DF)

ROSEMARY-BUTTER ROASTED AGRIA POTATOES (GF, V)

CAULI AND BROCCOLI GRATIN WITH SHARP CHEDDAR AND PARMESAN CRUMBLE (V)

STEAMED CARROTS & PEAS WITH OLIVE OIL & HERBS (GF, VE)

SALAD OF ROOT VEGETABLES WITH SMOKED GARLIC AIOLI (GF, V)

SALAD OF CHERRY TOMATOES, SHAVED RADISH, PECORINO, OLIVE OIL (GF, V)

PEAR & CHOCOLATE PUDDING WITH BRANDY CUSTARD (V)

BAKED NEW YORK CHEESECAKE, BLUEBERRY COMPOTE (V)

SLICED & CARVED SEASONAL FRUITS, BERRY COULIS, GLAZED MAPLE NUTS (GF, VE)

WHIPPED & RUNNY CREAMS (G/V)

TEA & COFFEE

