

## **Indian Buffet**

### \$89.00 per person Minimum 100 guests

#### **Entrees**

Choose 2 items (1 must be vegetarian)

Onion Bhaji <sup>v</sup>

Samosas V

Spring rolls <sup>V</sup>

Paneer tikka V

Chilli Paneer V

Hera bara Kebab

Lamb Samosas

Chilli Chicken

Reshmi Chicken Kebab

Chicken Tikka

### Salads

Tomato, onion, cucumber and carrot

Chana Chat

Cucumber raita

#### **Mains**

(choose 1 vegetarian option and 2 non-vegetarian options)

Butter Chicken

Chicken Tikka Masala

Lamb Rogan Josh

Korma Chicken / Lamb

Madras Chicken / Lamb

Vindaloo Chicken / Lamb

Kadai Chicken / Lamb

Dal Tadka <sup>v</sup>

Dal Makhani <sup>∨</sup>

Saag Paneer V

Vegetable Korma <sup>v</sup>

Aloo Ghobi V

Shahi Paneer V

Paneer Tikka Masala V

Malai Kofta V

Served with Pulao rice, plain naan, roti

# **Dessert**Choose three options

Coconut mango pave <sup>G</sup>

Chocolate symphony <sup>G</sup>

Sticky date pudding

Indulgenz ice cream tubs

Coffee and chocolate pannacotta <sup>G</sup>

Equatorial chocolate brownie with ganache GV

Lemon meringue tart <sup>v</sup>

Salted caramel and chocolate tart

Berry cheesecake gateau <sup>G</sup>

Hazelnut milk chocolate cheesecake <sup>G</sup>

Cookies and cream cheesecake

Passionfruit & coconut cake with cream cheese icing

Additional dessert item | \$4.90 each

## Add tea and coffee | \$4.20 per person

G - No added gluten D - Dairy free V - Vegetarian

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in dishes. If you have a guest with a severe allergy, please talk to us about arranging alternative offerings. If you have requirements for halal meats, please discuss with your account manager.

Minimum attendance numbers of 100 guests apply.

Menus current from April 2024 but are subject to change.

All prices exclude GST and are subject to change.







