



THE PROMENADE CAFÉ

Lunar New Year Sample Buffet Menu

SEAFOOD

- Coffin Bay Pacific Oysters
- Crystal Bay Tiger Prawns
- New Zealand Green-Lipped Mussels
- Blue Swimmer Crab
- Tasmanian Hot Smoked Salmon
- Octopus Salad
- Seafood Marinara Salad

Served with condiments

CARVERY

- Crispy Porchetta, Black Pepper (gf) (df)
- Roasted Turkey, Hoisin Glaze (df)
- Green Beans, Chilli (v), (gf), (df)

Served with choice of sauces

HOT BUFFET

- Crispy Sesame Chicken (df)
- Steamed Barramundi with Soy, Ginger (df)
- Stir Fried Black Bean Lamb (gf)
- Cumin and Chili Potatoes (v) (gf) (df)
- Wok Fried Asian Greens (v) (df)
- Steamed Jasmine Rice (v) (gf) (df)
- Vegetarian Chow Mein Noodle (v) (df)
- Corn Egg Drop Soup (v) (df)

LIVE STATION

- Assorted Dim Sum
- Peking Duck Pancakes

Served cucumber slices, spring onions, black vinegar & ginger, soy sauce, chili sauce, chili oil, hoisin sauce

SALADS

- Chicken Noodle Salad (df)
- Medley Tomato, Cucumber, Mixed Leaves, Edamame, Goji Berries, Chardonnay Vinaigrette (gf) (df)
- Smashed Cucumber Salad (df)
- Spicy Bamboo Shoot Salad (df)

Served with dressings and condiments

VEGETABLES

- Roasted Eggplant, Szechuan Pepper (v) (gf) (df)
- Choy Sum, Sesame, Ginger (v) (df)
- Sweet Pumpkin, Soy Caramel (v) (df)
- Roasted Zucchini, Oyster Sauce, Almonds (df)

DESSERT

- Tiramisu
- Chocolate Gateau
- Green Tea Mascarpone Cake
- Mango Coconut Mousse Cake
- Raspberry Lychee Vegan Cake (gf) (df) (vegan)
- Rice Pudding (gf)
- Strawberry Chocolate Mousse (gf)
- Tropical Chia Seed Pudding (gf) (df) (vegan)
- Vanilla Mango Panna Cotta (gf)

ANTIPASTO AND CHEESE

- Cured Meats and Marinated Vegetables
- Australian Cheeses
- Capsicum Dip / Eggplant Dip
- Dry Fruits, Walnuts and Crackers

