THE Indian Buffet MENU

{V} - Vegetarian
{VG} - Vegan
{GF} - Gluten Free
{DF} - Dairy Free

CANAPES

A selection of eight canapes are served at the completion of your ceremony:

- Tandoori chicken with mint sauce {GF}
- Masala prawn skewers {GF}
- Mixed vegetable pakora {VG} {GF} {DF}
- Onion bhaji {VG} {GF} {DF}
- Eggplant pakora {VG} {GF} {DF}
- Potato wada {VG} {GF} {DF}
- Chilli paneer {V}
- Tandoori soya chaap {VG} {DF}
- Aloo paneer tikki {V}
- Hara bhara kabab {V}
- Honey chilli cauliflower {VG} {DF}
- Veg manchurian {VG} {DF}
- Tandoori paneer tikka {GF}
- Chilli chicken
- Tandoori stuffed mushroom {V} {GF}
- Lamb sheek kebab {GF}

OPTIONAL INDIAN GRAZING FEATURE

Add on for $10pp:

- Various Indian dips and chutneys, assortment of spiced nuts, bhuja mix, masala peas, onion bhaji, egg masala frittata

OPTIONAL PANI PURI STATION

Live station serving pani puri and your per person price includes five pani puri per person. Pricing can be adjusted if you would like to have more available for your guests.
Add on for $10pp

YOUR BUFFET MAIN MEAL

Served as a Buffet
Lamb & chicken are halal

Meat Selection

Please select four of the following:

- Lamb keema {GF} {DF}
- Chicken saagwala {GF}
- Butter chicken {GF} {contains nuts}
- Lamb rogan josh {GF} {bone in or bone out}
- Kolhapuri fish {GF}
- Prawns with cashew curry {GF} {contains nuts}
- Masala coconut lamb {GF} {DF}
- Chicken tikka masala {GF} {contains nuts}
- North Indian goat curry {GF} {bone in or bone out}
- Goan fish curry {GF} {DF}
- Lamb kadhal {GF}
- Prawn malabari {GF}

Vegetarian Selection

Please select three of the following:

- Potato and eggplant curry {VG} {GF} {DF}
- Vegetable jalfrezi {VG} {GF} {DF}
- Palak paneer {V} {GF}
- Dal makhani {V} {GF}
- Vegetable pulao {V} {GF} {DF}
- Okra and potato dry {VG} {GF} {DF}
- Vegetable curry chettinad {VG} {GF} {DF}
- Paneer tikka masala {V} {GF} {contains nuts}
- Malai kofta {V} {contains nuts}
- Tawa fry vegetables {V} {GF}
- Pindi chana {V} {GF} {DF}
- Mushroom do pyaza {V} {GF} {DF}
- Vegetable fried rice {VG} {GF} {DF}
- Paneer butter masala {V} {GF} {contains nuts}
- Paneer makhani {V} {GF} {contains nuts}
- Kadhai paneer {V} {GF}
- Vegetable korma {V} {GF}
- Peas pulao {V} {GF} {DF}
- Bhindi masala {V} {GF} {DF}
- Dal tarka {V} {GF}

Salad Selection

Please select four of the following:

- Bean and mango salad {VG} {GF} {DF}
- Barley and courgette salad {V} {DF}
- Potato salad with peas {V} {GF} {DF}
- Cabbage salad {V} {GF} {DF}
- Sprouted moong salad {V} {GF} {DF}
- Pineapple raita {V} {GF}
- Garden salad {VG} {GF} {DF}
- Onion salad {V}
- Aloo chaat {V}
- Fruit chaat {VG} {GF} {DF}
- Cucumber raita {V} {GF}
- Bondi raita {V} {GF}
- Papdi chaat {V}
- Dahi bhalla {V}

Your meal is served with steamed rice and your choice of freshly baked bread rolls or paratha

OPTIONAL LIVE NAAN COOKING

If you prefer a tandoor cooked bread, we can arrange live cooking of the tandoor naan at an additional cost of $3pp (minimum charge of $300). This replaces the bread roll or paratha. The tandoor is setup behind the buffet room and a selection of naan is cooked infront of your guests.

DESSERT

Served as a Buffet

- Crème brûlée
- Fresh fruit platter
- A selection of ice-cream (can swap for mango or paan kulfi)
- Chefs premium selection of petit fours (bite sized sweet treats)

Please add to the menu above and select two of the following:

- Kheer {GF}
- Carrot halwa {GF}
- Gulab jamun
- Shahi tukra
- Apple crumble
- Chocolate mousse
- Cheese & cracker selection
- Plum clafoutis
- Black forest
- Eton mess
- Sticky date pudding
- Traditional trifle
- Tiramisu

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight's Gold, Speight's Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection



