



Father's Day Celebration Sunday Lunch Buffet 16 June 2019

\$108⁺⁺ per person \$54⁺⁺ per child (6 to 12 years old)
Additional \$28⁺⁺ per person for Free-Flow Craft beers
Additional \$35⁺⁺ per person for Free-Flow Prosecco and wines

DIY WEEKLY ROTATION COCKTAIL

Bloody Mary

Vodka, Tomato Juice, Tobasco, Worcestershire Sauce

Caipirinha Gin

Gin, Honey, Lime, Orange, Clove

Clove Spritz (C)

Aperol, Grapefruit, Prosecco, White Wine, Tonic, Clove

Clove Mojito (C)

Rum, Lime, Mint Leaf, Basil, Clove, Grenadine, Blue Curacao

THE POKE BAR

Pulled Braised Pork Knuckle, Teriyaki Chicken, Poached Seafood, Trio Bean Stew (V)

Salmon, Tuna, Crab Stick, Grilled Tofu

White Rice, Quinoa, Soba Noodles

Pea Shoot, Carrot, Chilli, Red Cabbage, Watermelon, Radish, Pomegranate, Corn

Avocado, Mango, Seaweed Salad, Chopped Red Onions, Cherry Tomato, Edamame, Cucumber,

Kimchi Soya Sauce, Rice Mayonnaise, Honey, Chopped Shallot, Ginger, Siracha, Lemon Juice, Sesame Oil, Chopped
Garlic, Cilantro, Toasted Coconut Flakes, Seaweed, Sesame Seeds

SEAFOOD BAR

Chilean Black Mussels, Tiger Prawns, Neck Clams, Scallops, Snow Crab Legs, Oysters

Salmon Sashimi, Salmon Belly, Apple Wood Smoked Tasmania Salmon

Assorted Sushi and Maki

Pickled Onions, Baby Caper, Lemon Wedges, Cocktail Sauce, Mayo, Wasabi Mayo

SALAD

Smoked Ham Potato Salad with Figs and Clove Walnut

Smoked Duck Salad with Quinoa and Clove Apple Salad

House-Smoked Chicken, Chickpeas, Coriander Yogurt

Beef Spicy Salad with Cucumber, Shallot, Tomato, Lime and Spicy Dressing

SALAD BAR

Iceberg Lettuce, Lollo Rosso, Red Oak Leafy, Mesclun Mix, Butter Lettuce, Sweet Corn

Shredded Carrots, Shredded Radish, Shallots, Cherry Tomatoes, Japanese Cucumber

Red Radish, Capsicum Julienne, Confit Mushrooms, Sundried Tomatoes

Yogurt Dressing, Honey Grapes Dressing, French Vinaigrette, Thousand Island Dressing

Sunflower Seeds, Pumpkin Seeds, Flax Seeds, Roasted Hazelnuts

CHEESE SELECTION

Emmentaler, Pecorino, Sainte Maure, Port Salute, Camembert, Gruyère,

Table Wafer, Clove Crostini Stick (C), Apricot, Apple, Golden Raisins, Black Raisins, Mango,

Almond Flakes, Walnut, Pine Nuts

(C) Clove Signatures

(V) Vegetarian

Menu is subject to change

BAKED BREAD

Sourdough Bread, Baguette, Olive Bread, Multigrain Bread
Cheese Roll, Rye Roll, Soft Roll, Corns Roll
Selection of Butter and Soft Vegetable Margarine

FROM THE BARN

Clove Salmon Coulbiac (C), Clove Honey Baked Ham (C)
Pepper Corn Sauce, Red Wine Jus, Mushroom Sauce
Dijon Mustard, Grain Mustard, Bavarian Mustard, Horseradish Cream
Herb Roasted Local Harvest Root Vegetables
Roasted Yukon Gold Potatoes with Rosemary and Sea Salt

NOODLE BAR

Thai Chao Pharya River Tom Yam Prawn Soup
River Prawns, Straw Mushrooms, Tomato, Corn, Mussel, Squid, Coconut Cream

LIVE STATION

Pan Seared Minute Steak with Shaved Foie Gras
Fig Jam, Cumin Clove Apple Slaw, Onion Chutney,
Apple Chutney, Tomato Chutney
Clove Pan-Seared Chilli Prawns(C) and Garlic Oil
White Wine, Lemon Wedges
Pan-Seared Barramundi with Clove Infused (C), Tomato Salsa

AROUND THE WORLD

CASSEROLE

Chicken Roulade Chasseur Sauce
Moroccan Spice Marinated Lamb Loin, Grilled Onions, Cardamom Sauce
Oven Baked Sea Bream, Sautéed Fine Beans, Saffron Sauce
Bourguignon Beef with Lardoons, Button Mushroom
Sautéed Seasonal Greens in Clove Herb Butter (V) (C)

THE WOK

Oatmeal Crayfish with Curry Leaf & Chili
Braised Beancurd with Mushrooms (V)
Seasonal Wok-Fried Rice
Clove Lamb Rendang (C)
Clove Dal Makhani (C)
Clove Vegetables Korma (C)
John Snapper Fish Curry Infuse with Clove (C)

SWEETS PAPA

Cocoa 'Big-Mac' Burget
Cheese cake From Apple Pie
Guanaja Chocolate Cigar Clove Spiced Cremeux
Raspberry Crepe Gateaux
"Orange Clove" Cocoa Sable (C)
Japan Sweet Potato Tea Cake
Chocolate Bonbon
Ruby Tranche Opera
Lychee Ruby Rose Swiss Roll
Ruby Cocoa Bean
Amandine Travel Cake Ruby Glaze
Raspberry Ruby Beignet

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GLUTEN FREE AND VEGAN

Muscat Jelly
Rice Pudding
Fresh Fruits

WARM DESSERT

Trio Churros with Ruby Dip
Vanilla Caneles De Bordeaux with Vanilla Rum Sauce
Chunky Pecan Brownie

MAGNUM ICE CREAM

Selection of Magnum Ice Cream with Ruby and Dark Chocolate Fondue
Coconut Flakes, Almond Nuts, Roasted Hazelnuts, Rainbow Sprinkles, Chocolate Pearls, Baby Marshmallow, Gummy Bear, M&M, Caramel Chocolate Pearls

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