

BUFFET MENU

ASHER FISCH CONDUCTS MAHLER 4
\$31.00

MAIN BUFFET

WILD OREGANO & GARLIC SLOW COOKED LAMB SHOULDER (GF)
THAI GREEN CHICKEN CURRY, TOASTED COCONUT (GF)
GOAT'S CHEESE & ROCKET TORTELLINI, BASIL & TOMATO SAUCE(V)

SIDES

STEAMED JASMINE RICE (GF, DF, V)
ROASTED SWEDE, TURNIP & CELERIAC EVOO (GF, V)
BUTTERED BROCCOLI & GREEN BEANS (GF, V)

SALAD

SLICED FENNEL & RADICCHIO SALAD,
LEMON JUICE & OLIVE OIL (GF, V)

DESSERT

SPICED APPLE TART



PERTH CONCERT HALL

Please note that menu items may contain traces of nut, egg, wheat, soy, seeds and any other allergens. Due to the nature of restaurant/buffet meal preparation and cross-contamination Heyder & Shears is unable to guarantee the absence of the above ingredients in its menu items.

