

# **JAIS ABEN**

## **BAR & BISTRO**

### **BUFFET MENU 1 \$85PP**

**Selection of breads served with house made dips**

### **MAINS**

**Chicken thighs marinated in lemon, garlic and oregano**

**Pork spareribs with Nineteen signature BBQ rub and glaze**

**Beef brisket with sea salt and cracked black pepper, gravy**

### **PRESENTED WITH MAINS**

**Golden kumara salad with orange, red onion and lemon dressing**

**Gourmet potato salad with bacon, capers, pickles, chives and mayonnaise**

**Roast seasonal vegetable salad finished with herbs and garlic yoghurt**

**Big leaf garden salad with leaves, greens and balsamic vinaigrette**

### **DESSERT - GRAZING TABLE**

**Brownie squares with cream and chocolate shavings**

**Lemon curd tartlets**

**Mini pavlovas with vanilla cream and berries**

**Our menu contains allergens, please inform us if you have a food allergy or intolerance.**

**Menu items subject to change due to seasonal availability\*.**

# **JAIS ABEN**

## **BAR & BISTRO**

### **BUFFET MENU 2 \$85PP**

**Selection of breads served with house made dips**

### **MAINS**

**Lamb chops marinated in Nineteen signature BBQ rub**

**Chicken satay skewers with satay sauce**

**Prawn skewers with lemon and garlic**

### **PRESENTED WITH MAINS**

**Pasta salad with sun dried tomatoes, green vegetables and pesto dressing**

**Gourmet potato salad with capers, pickles, chives and mayonnaise**

**Crisp summer slaw with citrus dressing**

**Big leaf garden salad with leaves, greens and balsamic vinaigrette**

### **DESSERT - GRAZING TABLE**

**Mini custard éclairs with chocolate topping**

**Seasonal cheesecake squares**

**Apple strudel**

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# **JAIS ABEN**

## **BAR & BISTRO**

### **BUFFET MENU 3 \$85PP**

**Selection of breads served with house made dips**

### **MAINS**

**Free-range chicken marinated in oregano, lemon and garlic**

**Steamed market fish with a caper and chive butter sauce**

**Grilled beef sirloin served with green herb sauce**

### **PRESENTED WITH MAINS**

**Garden Salad with a balsamic dressing**

**Baby spinach salad with beetroot, orange, feta and caramelised walnuts**

**Medley of seasonal vegetables**

**Paprika roasted potatoes**

### **DESSERT - GRAZING TABLE**

**Seasonal fruit cheesecake**

**Brownie with chocolate mousse**

**Sliced fresh fruit platter**

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# **JAIS ABEN**

## **BAR & BISTRO**

### **BUFFET MENU 4 \$85PP**

**Selection of breads served with house made dips**

### **MAINS**

**Coq Au Vin, free range chicken braised in red wine with lardons of bacon and mushroom**

**Cajun dusted market fish with a charred red pepper and lime salsa**

**Roasted pork served with root vegetables and gravy**

### **PRESENTED WITH MAINS**

**Garden Salad with balsamic dressing**

**Pumpkin, braised lentil, shallot, rocket and almond salad**

**Medley of seasonal vegetables**

**Rosemary roasted potatoes**

### **DESSERT - GRAZING TABLE**

**Seasonal fruit cheesecake**

**Pavlova with Chantilly cream and fresh fruit**

**Sliced fresh fruit platter**

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# **JAIS ABEN**

## **BAR & BISTRO**

### **VEGETARIAN BUFFET \$85PP**

**Selection of breads served with house made dips**

### **MAINS**

**Potato gnocchi, mushroom, peas, swiss chard, brown butter and parmesan**

**Crispy falafel with grilled vegetables, feta and pomegranate molasses**

**Marinated Tofu and vegetable skewers with pesto**

### **PRESENTED WITH MAINS**

**Pumpkin, braised lentil, shallot, rocket and almond salad**

**Baby spinach salad with beetroot, orange, feta and caramelised walnuts**

**Vegetable chop suey with capsicum, Asian greens, corn and sprouts**

**Rosemary roasted potatoes**

**Medley of seasonal vegetables**

### **DESSERT - GRAZING TABLE**

**Seasonal fruit cheesecake**

**Pavlova with Chantilly cream and fresh fruit**

**Sliced fresh fruit platter**

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# **JAIS ABEN**

## **BAR & BISTRO**

### **DELUXE BUFFET \$95PP**

**Selection of breads served with house made dips with sliced European meats and condiments**

### **MAINS**

**Lemon and herb roast chicken with gravy**

**Market fish of the day with white wine cream sauce**

**Potato gnocchi, mushroom, peas, swiss chard, brown butter and parmesan**

**Moroccan Lamb tagine served with orange and raisin cous cous**

### **PRESENTED WITH MAINS**

**Grilled vegetable salad tossed in pesto dressing with toasted almonds**

**Steamed jasmine rice**

**Herb and garlic gourmet potatoes**

**Garden salad with a balsamic dressing**

### **DESSERT - GRAZING TABLE**

**Double chocolate and berry cheesecake**

**White chocolate and apple strudel**

**Fresh seasonal fruit platter**

**Selection of cheeses with quince paste, and crackers**

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