



INTERCONTINENTAL.  
MELBOURNE THE RIALTO

# AUSTRALIAN BUFFET

**\$75 PER PERSON**

## BREAD

dukkah spiced baked house breads  
with olive oil and balsamic vinegar

## ANTIPASTO

smoked ham, salami, prosciutto, grilled vegetables,  
hummus, basil pesto and black olive tapenade

## MAIN

### ROASTED LAMB RUMP

rubbed bush tomato, minted spinach,  
truffled polenta and red wine jus

### SALMON FILLETS

miso beurre blanc with steamed garden vegetables

## VEGETABLES

rosemary roasted chat potatoes  
seasonal roast vegetables

Add unpeeled cooked prawns for an additional \$10 per person

## SWEET

sliced four seasons fruit platter  
lamingtons  
pavlova with a strawberry cream emulsion  
and fresh seasonal berries

Selection of the finest teas and herbal infusions, from TWG Tea, with freshly brewed  
100% Arabica Beans, sourced from Central and South America, by Vittoria Coffee

\*Dietary requirements will be catered for in addition to the above. Requirements are to be advised 3 working days prior

\*\*Minimum numbers of 10 guests apply



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MELBOURNE THE RIALTO

# AUSTRALIAN SET MENU

**2 COURSE \$65 PER PERSON / 3 COURSE \$85 PER PERSON**

Please select one choice per course.  
Alternate serve per course is an additional \$5 per person.

## ENTREE

### COLD

**BUFFALO MOZZARELLA**

vine-ripened tomato, basil and balsamic reduction

**TIGER PRAWN**

coriander mango salsa, micro herbs, red wine jelly and citrus vinaigrette

### HOT

**PROSCIUTTO SCALLOP**

palm heart, avocado salsa, shallot confit and lemon burnt butter

**LAMB TENDERLOIN**

cauliflower purée, endive, asparagus and sweet berry tomato  
with berry jus

## MAIN

**BARRAMUNDI**

broccoli and pea purée, relish, edamame, charred Spanish onion  
with a dill and wasabi sauce

**ANGUS STRIPLOIN STEAK**

pumpkin, green beans, semi-dried tomato, onion fig  
jam, cracked mustard cream

**LAMB RACK**

rubbed bush tomato, Dutch carrot, minted spinach, truffled polenta  
and red wine jus

**MT. MACEDON DUCK BREAST**

pan-seared with braised cabbage, foraged roof-top rosemary and orange glaze (GF)

## DESSERT

**ROASTED YOGHURT**

poached rhubarb, emu berry fruit compote with candied orange

**PAVLOVA**

strawberry mousse, fresh berry salad and passionfruit coulis

**CHOCOLATE MARQUIS**

fresh honeycomb, mango sorbet and butterscotch sauce

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