



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



INTERCONTINENTAL.
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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