SALAD BAR MENU

All-You-Can-Eat | No Sharing | **$24.90 per person**
Lunch: 12.00pm to 2.30pm | Dinner: 6.00pm to 9.45pm

SUSHI BAR MAKIMONO

MAKIMONO
Tuna Salad with Wasabi Tobikko,
Mini California Roll, Crab Maki,
Pickled Maki, Tamago Maki

Condiments:
Wasabi, Shoyu, Pickled Ginger

SALAD BAR CORNER

TAVERN GARDEN GREENS
Baby Spinach, Mix Garden Salad,
Baby Romaine, Red Chicory

Condiments:
Sweet Corn, Japanese Cucumbers, Tomatoes,
Black Olives, Gherkin, Silver Onions,
Shredded Carrots, Chickpeas, Pumpkin Seeds,
Cranberries, Parmesan Cheese, Trio Bell
Peppers, Raisins, Croutons, Boiled Egg, Beetroot

Dressing:
Thousand Island, Balsamic, Lemon, Sesame,
Honey Mustard, Extra Virgin Olive Oil

SOUP

SOUP OF THE DAY

DAILY SPECIAL
Stew | Roast | Vegetarian | Pasta

SEASONAL FRESH FRUIT PLATTER

Watermelon, Pineapple, Honeydew, Dragon Fruit,
Rock Melon, Grapes

MARINATED & COMPOSED SALAD

THAI-STYLE BEEF CARPACCIO
Thinly Sliced Beef, Cilantro, Thai Dressing,
Bombay Onions, Chilli, Peanuts, Lime

CURRY SPICE TUNA SALAD
Onions, Curry Spices, Black Olives, Chives, Bell
Peppers, Black Pepper Mayo,
Celery, Corn

RED SKIN POTATO SALAD
Onions, Celery, Chopped Parsley,
Parmesan Cheese, Trio Mustard Mayo

WALDORF SALAD
Granny Smith Apples, Celery, Cucumbers,
Raisins, Yoghurt, Dill, Pearl Onions,
Roasted Walnuts

STEAMED SHIITAKE MUSHROOM
Shoyu, Ginger, Cilantro

COLD CUTS & CHEESE CORNER

Smoked Chicken Breast, Smoked Salmon,
Beef Salami, Honey Ham, Cheddar Cheese,
Brie Cheese, Gouda Cheese, Roasted Pumpkin

Condiments:
Carrots, Celery, Cucumbers, Strawberry Jam,
Honey, Nuts, Raisins, Cranberries,
Blue Cheese Dip

TAVERN BAKERY

Soft Roll, Hard Roll, Multigrain

Condiments:
Butter, Balsamic Vinegar, Extra Virgin Olive Oil

VEGAN DAIRY FREE VEGETARIAN GLUTEN-FREE FAVOURITE AND NEW