

# *Chateau Louis Hotel*

## *Roast Beef Buffet*

*Gluten Free*

*Oct 25, 2025*

*Mixed greens salad, House made dressings*

*Pickled green beans, Marinated Artichokes, peppers & Mushrooms,  
sliced pickled turnip & Beets, roasted pickled cauliflower & olives*

*Sliced tomato with goat cheese balsamic reduction*

*Caesar Salad with asiago croutons, bacon bits*

*Asparagus Spears with raspberry vinaigrette/ cucumber salad*

*Potato Salad, Coleslaw with cranberries, apricot & poppy seeds*

*Marinated Mussels & Clams*

*House Made Graven Lox with pickled onions, horseradish cream, lemon & capers*

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*Roast AAA Top Sirloin, au jus*

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*Roast chicken with herbs*

*Fillet of Basa with lemon dill creamy sauce*

*Curried quinoa with mushroom & vegetables*

*Chef's Potatoes*

*Medley of Seasonal Vegetables*

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*Dessert Buffet*

*Chocolate macaroon, raspberry ricotta torte, strawberry layers cake*

*Green Tea Pavlova with lavender cream & fresh fruit,  
vanilla crème Brulée , pistachio rice pudding & sliced fruits tray with berries*

*\$43.75 Adults / \$38.75 Seniors*

*Children aged 2 – 12 - \$2.5 per year*