

# RDC Kitchen – Buffet Menu

## Hot Buffet | Main Selections

**Roast Pork with Crackling** – Apple sauce & gravy (DF – GF available with gluten-free gravy)

**Roast Beef** – Served with traditional gravy (DF – GF available with gluten-free gravy)

**Beef Lasagne** – Classic layered beef lasagne with slow-cooked ragù and béchamel

**Beef Stroganoff** – Tender beef and mushrooms in a rich, creamy stroganoff sauce (GF)

**Chicken à la King** – Creamy chicken and mushroom casserole finished in a classic velouté-style sauce

**Sweet & Sour Pork** – Tender pork simmered in a classic sweet and sour sauce (GF | DF)

**Oven-Grilled Snapper** – Lemon pepper crust with tropical fruit salsa (GF | DF)

**Caribbean Chicken Curry** – Aromatic Jamaican curry (GF | DF)

**Grilled Bratwurst** – German pork sausages with traditional German mustard (GF | DF)

**Chickpea & Eggplant Tagine** – North African spiced tagine (GF | DF | V)

**Penne Pasta with Mediterranean Vegetables** – Basil pesto cream sauce (V)

**RDC's Famous Beef Goulash** – Traditional Bavarian-style goulash with slow-braised Sterling Range beef in a rich paprika and tomato sauce (GF | DF)

**RDC's Famous Chicken Schnitzel** – Hand-crumbed schnitzel (DF)

**RDC's Famous Schweine Schnitzel** – Hand-crumbed pork schnitzel (DF)

## Sides & Salads

Herb & garlic roasted potatoes (GF | DF)

Potato bake (GF)

Seasonal vegetables (GF | DF)

Cauliflower cheese

Steamed rice (GF | DF)

RDC's Famous braised red cabbage (GF | DF)

Traditional sauerkraut (GF | DF)

Garden salad with vinaigrette (GF | DF | V)

Coleslaw (V – DF available on request)

RDC's Famous German potato salad (GF | DF)

Pumpkin, feta & spinach salad (GF | V)

Classic Greek salad (GF | V)

## Desserts

Apple Strudel – Vanilla custard and whipped cream

Black Forest Cake – Chocolate sponge layered with cherries, cream and kirsch

## Buffet Package Options

Option 1 – \$38 per person – 2 mains, 2 hot sides, 1 salad, 1 dessert

Option 2 – \$45 per person – 3 mains, 2 hot sides, 1 salad, 1 dessert

Option 3 – \$50 per person – 4 mains, 2 hot sides, 1 salad, 1 dessert

# RDC Bavarian Signature Buffet – \$56 per person

A curated selection of classic Bavarian favourites prepared using traditional recipes and quality local produce.

## Mains – Choose Any 4

**Schweinebraten** – Bavarian roast pork with crackling, apple sauce and gravy (DF – GF gravy available)

**Authentic German Sauerbraten** – A time-honoured German specialty — premium Stirling Ranges Beef marinated for 7 days in aromatic vinegar, herbs and spices, then slow-braised to fork-tender perfection in a deep, balanced sweet-sour jus.

**Schweine Schnitzel** – Hand-crumbed pork loin schnitzel, prepared using traditional Bavarian seasonings and fried to golden, crisp perfection.

**Chicken Schnitzel** – Hand-crumbed chicken breast schnitzel, prepared using traditional Bavarian seasonings and fried to golden, crisp perfection.

**RDC's Famous Beef Goulash** – Traditional Bavarian-style goulash with slow-braised Sterling Range beef in a rich paprika and tomato sauce (GF | DF)

**Chicken Paprikash** – Traditional Hungarian-style chicken stew (GF)

**Beef Rouladen** – A classic German specialty — thinly sliced beef layered with speck, mustard and pickles, then slow-braised in a piquant mustard jus until melt-in-the-mouth tender. (GF | DF)

**Dunkel Beer-Braised Bratwurst** – German bratwurst braised in Dunkel beer (DF)

**Grilled Atlantic Salmon** – Lemon and herbs (GF | DF)

## Sides & Salads – Choose Any 2 hot sides and a salad

Kartoffelgratin (GF)

Roasted vegetables (GF | DF)

Braised red cabbage (GF | DF)

Sauerkraut (GF | DF)

Bavarian potato salad (GF | DF)

Garden salad (GF | DF | V)

Bavarian cucumber salad (GF | DF | V)

## Desserts

Apple Strudel

Black Forest Cake