

# RDC Kitchen – Bavarian Heritage Buffet

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## Hot Buffet | Main Selections

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Roast Pork with Crackling – Apple sauce & gravy (DF – GF gravy available)

Roast Beef – Traditional gravy (DF – GF gravy available)

Beef Lasagne – Slow-cooked ragù & béchamel

Beef Stroganoff – Mushrooms in rich stroganoff sauce (GF)

Chicken à la King – Creamy mushroom velouté

Sweet & Sour Pork (GF | DF)

Oven-Grilled Snapper – Lemon pepper crust, tropical salsa (GF | DF)

Caribbean Chicken Curry (GF | DF)

Grilled Bratwurst – German mustard (GF | DF)

Chickpea & Eggplant Tagine – A fragrant North African-inspired stew of tender eggplant and chickpeas slow-simmered with tomatoes, cumin and aromatic spices.

Penne Pasta Mediterranean Vegetables – Basil pesto cream (V)

RDC's Famous Beef Goulash – Traditional Bavarian-style goulash with tender beef slow-braised in paprika, onions and aromatic spices, finished in a rich, hearty sauce.

Chicken Schnitzel – Traditional Bavarian-style schnitzel, hand-crumbed and fried until golden, crisp and tender.

Schweine Schnitzel – Authentic Bavarian pork loin schnitzel, thinly pounded, hand-crumbed and fried until golden and crisp.

## Sides & Salads

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Herb & Garlic Roasted Potatoes (GF | DF)

Potato Bake (GF)

Seasonal Vegetables (GF | DF)

Cauliflower Cheese

Steamed Rice (GF | DF)

Braised Red Cabbage (GF | DF)

Traditional Sauerkraut (GF | DF)

Garden Salad (GF | DF | V)

Coleslaw (V – DF on request)

German Potato Salad (GF | DF)

Pumpkin, Feta & Spinach Salad (GF | V)

Classic Greek Salad (GF | V)

## **Desserts**

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Apple Strudel – Traditional Bavarian-style strudel made with flaky puff pastry and cinnamon-spiced apples, served warm with vanilla custard and cream Chantilly.

Black Forest Cake – Authentic Schwarzwälder Kirschtorte with chocolate sponge, sour cherries, fresh cream and kirsch liqueur.

## **Buffet Package Options**

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### **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 Premium Heritage Signature Buffet – \$56 per person**

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

## **Mains – Choose Any 4**

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Schweinebraten – Roast pork with crackling (DF – GF gravy available)

Authentic German Sauerbraten – 7-day marinated Stirling Ranges beef

Schweine Schnitzel – Authentic Bavarian pork loin schnitzel, thinly pounded, hand-crumbed and fried until golden and crisp.

Chicken Schnitzel – Traditional Bavarian-style schnitzel, hand-crumbed and fried until golden, crisp and tender.

RDC's Famous Beef Goulash – Traditional Bavarian-style goulash with tender beef slow-braised in paprika, onions and aromatic spices, finished in a rich, hearty sauce.

Chicken Paprikash (GF)

Beef Rouladen (GF | DF)

Dunkel Beer-Braised Bratwurst (DF)

Grilled Atlantic Salmon (GF | DF)

## **Sides & Salads – Choose Any 2 hot sides and 1 salad**

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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**

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Apple Strudel – Traditional Bavarian-style strudel made with flaky puff pastry and cinnamon-spiced apples, served warm with vanilla custard and cream Chantilly.

Black Forest Cake – Authentic Schwarzwälder Kirschtorte with chocolate sponge, sour cherries, fresh cream and kirsch liqueur.