HILLSTONE INDIAN BUFFET STYLE MENU

INCLUSIONS

Choice of two (2) Canapes pre reception
Choice of 3 Curries with accompaniments
Dessert station
Five-hour House Beverage Package - Contemporary Range

2026 FROM $194 PER ADULT

2027 FROM $200 PER ADULT



HILLSTONE INDIAN BUFFET STYLE MENU

CANAPES - VEGETARIAN

Vegetable samosa, tamarind mint chutney [ve]

Sev puri chaat, yoghurt, tamarind, crunchy sev [v]

Paneer tikka skewers, smoked capsicum marinade [v, gf]

Vegetable spring rolls, sweet chilli [v, df]

Vegetarian momo, tomato chutney spiced mayo [ve, gf, df]

Pani puri filled with spiced potato, chickpeas, sweet tamarind [ve, df]

CANAPES - MEAT

Goan spiced barramundi, mint coriander dip [gf]

Chicked tikka masala, mint yoghurt [gf]

Lamb seekh kebab, spiced herb chutney [gf, df]

Crispy chicken 65, curry leaf, chilli

gf [gluten free] df [dairy free] n [contains nuts]
v [vegetarian] ve [vegan]
Sample Menu Only. Menu subject to change.
Based on minimum of 60 guests.
Minimum spends and room hire may apply.

CLASSIC CURRY

Served with steamed basmati rice

Butter Chicken Masala
Simmered in a smooth tomato cashew gravy, finished with cream and fenugreek [gf]

Lamb Madras
Coconut tomato broth with mustard seeds, curry leaves and warm spices [gf, df]

Chicken Korma
A mild Mughlai curry of yoghurt, toasted cashews, butter and cardamom [gf]

Lamb Rogan Josh
An aromatic Kashmiri gravy with dried chilies, spices and slow cooked onions [gf]

VEGETARIAN CURRY

Served with steamed basmati rice

Vegetable Korma
Seasonal vegetables in a rich cashew cream with fragrant spices [v, gf]

Paneer Lababdar
Soft paneer in a tomato cashew butter sauce with warm garam masala [v, gf]

Aloo Matar Paneer
Paneer and green peas cooked with onions, tomato and ginger [v, gf]

Dal Makhani
Black lentils simmered overnight over slow heat with butter, garlic and aromatic spices [v, gf]

SEAFOOD CURRY

Served with steamed basmati rice

Coconut Barramundi Curry
Poached barramundi in coconut milk with tumeric, tamarind and coriander [gf, df]

Goan Prawn Curry
Prawns in a mild spiced coconut tomato sauce with coastal aromatics
[gf, df]

ACCOMPANIMENTS [ALL INCLUDED]

Plain Naan
Garlic Naan
Mixed pickles
Traditional selection of chutney
Cucumber Raita
Papadums
Garden salad, tomato, cucumber and red onion
Chana masala, chickpea stew

DESSERT STATION [SELECT 6]

Gulab Jamun
Paan petha [gf, df]
Plain Burfi [gf]
Ladoo [gf]
Coconut milk cardamom rice kheer [df, gf]
Mango lassi coconut panna cotta [ve, df, gf]
Chai spiced crème brûlée [gf]