

BUFFET MENU



ARTISAN BREAD BASKET

French Baby Baguettes, Ciabatta, Sour Dough, and Grain Rolls

ANTIPASTO & CHARCUTERIE

Sundried Tomatoes, Baby Beetroot, Aussie Kalamata Olive Mix, Smoked Fetta, Dolmades, Sopressa Salami, Honey Baked Leg Ham, Chicken Terrine, Pickled Vegetables and Cornichons

SALADS

Scandinavian Potato Salad, Smoked Salmon, Capers and Red Onion
Deconstructed Caesar and Greek Salads
Italian Pesto Pasta Salad
Assorted Dressings and Condiments

SEAFOOD

Exmouth Wild Prawns on Ice, Cocktail Sauce GF NF Hal
New Zealand Shucked Oysters with a selection of sauces GF NF Hal
Thai Chilli Mussels GF NF Hal

HOT SELECTION

Cinnamon and Star Anise Pork Roast, Pork Crackle and Apple sauce NF GF
Moroccan spiced Lamb Shoulder GF NF Hal
Gravy, Mustards and Horseradish GF NF Hal
Peppered Beef Hal GF NF
Chicken, Bacon, Tarragon and Mushroom GF NF
Creamy Mash Potato GF NF Hal
Beer Battered Barramundi NF Hal
F Duck (Red Curry) GF NF Hal
Spinach and Ricotta Cannelloni, Napolitana and Mozzarella NF
Vegetarian Fried Rice GF NF Hal

SIDES

Baked Root Vegetables with Rosemary Sea Salt GF NF
Broccoli, Lemon and Balsamic GF NF Hal
Cauliflower Bake NF Hal
BBQ Corn on the Cob GF

DESSERTS

Rocky Road Cheesecake, Almond Cherry Cake, Kafir Creme Brûlée,
Mango-Lychee Jelly Shots, Chocolate Panna Cotta, Coconut Profiteroles,
Citrus Meringue Pies
Fresh Fruit Salad and Cream

A WORLD OF CHEESE

Mature Vintage Cheddar, Danish Blue, White Mould Camembert
Semi Mature Gouda and Edam
Grissini, Water Crackers, Rice Crackers, and Lavosh
Dried Fruit and Nuts, Quince and Muscadels

2023