

Buffet Menu

TO BEGIN

Home Baked Bread roll with Salted Butter NF HAL V

COLD SELECTION

Coleslaw

Deconstructed Caesar & Greek Salad

Premium Continental Meats & Antipasto

SEAFOOD

Marinated Green Lip Mussels GF NF HAL

Exmouth Tiger Prawns- Cocktail Sauce GF NF HAL

Shucked Bistro Oysters GF NF HAL

CARVERY

Slow Roasted Mustard Crusted Beef GF NF Hal

HOT SELECTION

Red Wine Braised Beef Bourguignon

Moroccan Chicken and Apricot Tagine

Spinach & Ricotta Ravioli NF HAL

Roasted Potato and Pumpkin with Rosemary Sea Salt GF NF HAL

Creamy Mashed Potato GF NF HAL

Steamed Broccoli & Carrots GF NF HAL

Jasmine Rice GF NF Hal V

DESSERTS

Crème Brûlée NF GF, Chocolate Mousse GF NF, Chocolate Brownie, Black Forest Cake NF, Jelly with Cream GF NF, Profiteroles, Fresh Fruits GF NF DF, Donuts, Cream GF NF

CHEESEBOARD

Margaret River Brie, Danish Blue, Semi Mature Cheddar, Gouda and Edam with Crackers, Quince & Dried Fruits.