

# TASTE of WA *Buffet*

\$89 PP

**SAMPLE**

## C O L D   S E L E C T I O N

**Northwest Barramundi and Mango Ceviche *GF***

**Oysters *GF***

**Exmouth King Prawns *GF***

**Vegetable Antipasto *GF/V/VE***

**Deconstructed Caesar & Greek Salad *GFO***

**WA Smoked & Cured Deli Meats *GF***

**Gingin Potato Salad *GF/V***

## H O T   S E L E C T I O N

**Lilydale Chicken Saltimbocca *GF***

**Roasted Barramundi Filet *GF***

**12h Slow Cooked Harvey Brisket *GF***

**Great Southern Truffle Mushroom Arancini *GF***

**Blue Swimmer Crab Potato Cake *GF***

**Chilli Mussels *GF***

## C A R V E R Y

**Great Southern Lamb Shoulder *GF***

**Linley Valley Porchetta *GF***

## A C C O M P A N I M E N T S

**Beef-Dripping Gingin Potatoes with Garlic & Rosemary**

**Cauliflower Cheese**

**Jasmine Rice**

## D E S S E R T

**Fruit Salad, Jelly, Crème Brulee, Mousse,**

**Profiterolles, Brownie, Doughnuts,**

**Black Forest Cake**

\*Menus are subject to change. Please note that our products either contain or/are produced in kitchens that contain/ use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen-free.