

Menu

SEAFOOD BUFFET

Chilled Queensland prawns, Pacific oysters

Condiments:

Cocktail sauce, saffron aioli, tartare sauce, chipotle mayo, mignonette dressing and fresh lemons

ANTIPASTO STATION

Selections of bread

A selection of cured meats, dips, grilled vegetables and pickles

SALADS

Tuna with chili, lime, apple, and mango, and coconut dressing

Mozzarella and prosciutto panzanella

Beetroot, figs, pomegranate and goats cheese salad

Bitter leaves salad, honey and sumac dressing

Classic caesar salad

HOT BUFFET

Barbecued piri-piri chicken

Roasted pork loin with crackling, apple and capsicum relish

Grilled salmon with teriyaki sauce, shallot and sesame

Vegetarian biryani with raita, papadum and pickle

Mix green vegetables, olive oil and lemon

Roasted potato cooked in duck fat, rosemary and garlic

Steamed jasmine rice

DESSERTS

Assortment of macaron

Coffee praline crunch

Chocolate cranberry crunch

Strawberry dip in chocolate

Mini cannoli

Mini pavlova

Assortment of mini cakes

Mini chocolate tartlets

Mini lemon meringue tart

Vanilla crème brûlée

Apple and rhubarb crumble, anglaise sauce

Seasonal fruit platter