

BUFFET

This menu is designed to be served as a classic buffet or in a banquet style with share dishes served by our waitstaff on the guests tables

Meat...

Free range chicken in a Basque country style **Gf**

Slow cooked beef cheeks, Paris mash, mushroom and red wine sauce **Gf**

Lamb shoulder "navarin", chat potatoes, peas and baby carrots **Gf**

Pork fillet mignon, prosciutto and apple cider sauce **Gf**

Confit duck, kipfler potatoes, caramelised onions **Gf**

Seafood...

Tasmanian salmon, Panzanella salad, capers and balsamic

Snapper filet, braised fennel and saffron sauce **Gf**

Grilled barramundi served on ratatouille and pesto sauce **Gf**

Medley of fish served in a "bouillabaisse" style **Gf**

Selection of cold seafood, condiment, lemon and cocktail sauce **Gf**

Vegetables...

Bonville mushrooms, sweet corn, cherry tomatoes and parmesan crumble **V**

Sautéed chat potatoes, confit garlic, rosemary **Gf, V**

Steamed greens, grilled shallots, almond and truffle oil **Gf, Vg**

Roasted vegetables, olive oil, herbs and Madagascar pepper **Gf, Vg**

Honey pumpkin, cashew nuts and sesame seeds **Gf, V**

Salads...

Black rice, spicy pumpkins and rocket salad **Gf, Vg**

Kale, Spanish onions, apple and citrus vinaigrette **Gf, Vg**

Heirloom tomatoes, mozzarella, basil and balsamic glaze **Gf, Vg**

Quinoa, macadamias, sweet potatoes and mustard dressing **Gf, Vg**

Mesclun leaves, fresh herbs and flowers **Gf, Vg**

Gf: gluten free, **V:** Vegetarian

