

# **Buffet lunch and dinner menu -**

## **Cold Selection**

Chilled prawns and oysters per table (gf)  
Smoked salmon platter with lemon and capers (gf)  
Mezze platter with roasted vegetables and cured meats

## **Salad selection**

Creamy potato salad (gf & v)  
Harissa, Kidney Bean and Chickpea Salad.(gf & v)  
Spirally pasta, egg and parsley with a mild curry mayonnaise  
Mixed Garden salad with two dressings (gf & v)  
Salad of baby mozzarella, avocado, cherry tomato & basil leaves finished with balsamic vinegar and olive oil (gf & v)

## **Hot Selection**

Healthy Quinoa Chicken Curry & scented Brown rice  
Baked Maple-Miso Dijon Salmon topped with a Asian herb & vegetable Salad  
Ricotta and spinach cannelloni with a sweet onion and pumpkin sauce finish with a rocket a fetta salad (V)  
Tortellini Primavera (v)  
Roasted chat potatoes with sea salt & thyme (go &v)  
Roasted seasonal vegetables with butter and herbs (gf&v)

## **Carving station**

Prime cut of roasted beef  
Tender roasted pork  
Succulent baby roast Turkey

## **Desserts**

Selection of cakes, tarts, mousses, bowls of lollies, frog in the pond  
Seasonal fruits  
Finest of local and Australian cheeses with dried fruits and lavosh

## **Kids menu (available upon request)**

Kid's nuggets and chips  
Kid's fish and chips  
Kids Sunday