BUFFET

chilled

King Prawns GF

New Zealand Green Lip Mussels & Tomato Salsa GF

Tasmanian Smoked Salmon, Red Onion & Capers GF

Shrimp Cocktail with Marie Rose Sauce GF

Calamari, Roasted Fennel, Sundried Tomatoes, Chilli Olive Oil & Dill

sauces & platters

American Cocktail Sauce, Tabasco Sauce, Cocktail Sauce, Lemon & Aioli GF

Continental Cured Meats Platter with crispy bread



BUFFET

hot selection

Ratatouille vegetables with Penne Pasta and Napoli sauce GF. V

Panko Crumbed Prawns with Sriracha Mayo

Crispy Battered Cod Fillets & Tartare Sauce

Boneless Chicken, Creamy Tarragon & Mustard GF

Lemon Pepper Roast Chicken

 $\label{thm:local_potential} \textbf{Vegetable and Potato Mix with Nut Brown Butter V}$



BUFFET

salad

Garden Salad with Mixed Lettuce, Tomatoes, Cucumber & Spanish onion GF, V

> Slaw with Cabbage, Carrots, Chives & Mayonnaise GF, V

Tomato Salad with Red Onion, Basil Leaves & Baby Bocconcini GF, V



BUFFET

Dessert

Seasonal Fruit Platter GF V

Cakes

Cheesecake

Pavlova

