

STARTERS

THE SEAFOOD BAR

Swordfish carpaccio
Poached shrimps
Green lip mussels with sweet chilli
Yarra Valley smoked salmon
Sesame crusted tuna tataki

Condiments: Garlic mayonnaise, cocktail sauce, thousand island dressing, horseradish sauce, lemon wedges

THE ANTIPASTO SPREAD

Grilled eggplant, zucchini, bell peppers, confit tomatoes, artichokes, assorted olives

Selection of cured & smoked meat

OYSTER STATION

Royal pacific oyster Shallots red vinegar sauce, green chili lime soya sauce, lemon wedges

SALADS BAR

Salt baked heirloom beet, goat curd, candied pecan
Char-broiled broccolini, edamame & toasted almond
Field tomatoes, bocconcini, hazelnut & basil pesto, aged balsamic
Glass noodles, Asian slaw, namjim dressing, fried shallots
Roasted pumpkin, baby spinach, crumbled feta & pine nuts
Kale tabbouleh, pomegranate
Chickpea hummus, homemade dukkah & mayonnaise

CHEESE COUNTER

Served with:

Assorted chutney, dry fruit, quince paste, nuts, cracker
Gippsland brie, Tarago shadows of blue, peppercorn cheddar, red
Leicester, Meredith goat's cheese, camembert, smoked cheddar

THE BAKERY

Focaccia, ciabatta, rustic baguettes, sourdough loaf, bread rolls, olive bread

MAIN DISHES

HOT BUFFET STATION

Grilled chicken with porcini mushroom, creamy seeded mustard jus

Wood fired plank salmon with tandoori marinade, olive, mint & caper salsa

Lamb tagine with prunes, almond
& preserved lemon

Truffle scented mash potato

Charred beans with shallot vinegar

Roast cauliflower with sumac

Chat potato with confit leeks & roasted red pepper

Pumpkin & ricotta tortellini with butternut squash cream, toasted pepita & sage beurre noisette

LIVE STATION

Seafood Paella

CARVERY

Mt Moriac roast lamb with honey mustard Goulburn valley pork porchetta Gippsland grain raised roast beef rib-eye Mushroom sauce, apple sauce, pepper sauce, Dijon mustard Yorkshire pudding

FESTIVE SWEETS

Chef's selection of desserts
Callebaut chocolate fountain with condiments
Fresh cut fruits

CONSUMER ADVISORY: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Sample menu only