



Winter Feast Menu



Cold buffet

Seafood on ice
Cooked prawn
Sydney rock oyster

Salad/ Platter

Rocket, pear, parmesan, walnut (V, GF)
Beet salad, pistachio, gremolata (V, GF, DF)
Moroccan spiced sweet potato citrus dressing (V, GF, DF)
Hot smoked salmon, lemon pickled cucumber, dill (GF, DF)
Truffle goat cheese, pull mushroom on mini rosti (V)
Roasted beef, artichokes, caper, parsley (GF, DF)
Prosciutto, grilled pear, bocconcini, basil (GF)
Creamy coleslaw (V, GF, DF)

Dressings and Condiments

Lemon wedges
Lime wedges
Cocktail sauce

Soup of the day

Hot buffet

24-hour sous vide beef rump steak, broccolini, caramelised onion (GF)
Baked chicken, cherry tomato, red onion, olive, fetta (GF)
Slow braised lamb shoulder, baby carrot, chimichurri (GF,DF)
Poached Tasmania salmon in coconut, lime sauce, coriander (GF, DF)
Roasted pumpkin, sage butter, maple glaze(V, GF, DF)
Roasted chat potato (V, GF, DF)
Steamed rice

Dessert

Chocolate fountain
(Banana, donut, churro, strawberry, marshmallow)
Selection of chocolate cakes
(V, GF substitute available)
Hot chocolate station
Chocolate dipped profiterole
White chocolate panna cotta (GF)
Éclair chocolate
Chocolate tart
Chocolate mousse
Seasonal fruit platter
Cheese platter

(GF) - Gluten free

(DF) - Dairy free

(V) - Vegetarian