

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

HOT BUFFET STATIONGrilled 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