

LUNCH AND DINNER BUFFET



CHEF'S BUFFET

Minimum of 30 people

- Rich Tasmanian beef brisket ragout, mushrooms and shallots (DF)(GF)(EF)(NF)
- Roasted chicken with chorizo, olives and lemon (DF)(NF)(GF)(EF)
- Herb crusted Tasmanian salmon with apple cider beurre blanc (EF)(NF)
- Garlic and thyme roasted new season potatoes (VG)(GF)(NF)
- Steamed market vegetables (VG)(GF)(NF)
- Quinoa, spinach, sumac and Spanish onion salad (VG)(GF)(NF)
- Baby cos hearts with cherry tomatoes, croutons and a mustard vinaigrette (VG)(NF)
- Traditional Greek salad (V)(GF)(EF)(NF)
- Baker's basket of fresh breads
- A selection of creative desserts from our pastry chefs
- Freshly brewed coffee and selected teas

CHEF'S DELUXE BUFFET

Minimum of 50 people

Please select two of our roast items for your buffet:

- Roast shoulder of pork with baked apples and crackling (DF)(GF)(EF)(NF)
- Slow roasted beef scotch with a mustard crust (DF)(GF)(EF)(NF)
- Garlic and rosemary roasted leg of lamb (DF)(GF)(EF)(NF)

Accompanied by the following:

- Local seasonal white fish baked in a rich saffron, fennel and tomato broth (DF)(GF)(EF)(NF)
- Parmesan crusted chicken on roasted tomato and capsicum (NF)
- Sautéed Huon Valley mushrooms with gnocchi and mozzarella (V)(NF)
- Baked root vegetables and new season potatoes (VG)(GF)(NF)
- Steamed market vegetables (VG)(GF)(NF)
- Dressed leafy greens with assorted sprouts (VG)(GF)(NF)
- Baked pumpkin salad with rocket and cashews with a sweet balsamic dressing (VG)(GF)
- Orange, fennel and walnuts tossed in baby spinach leaves (VG)(GF)
- Platters of smoked and cured meats with antipasto selection (DF)(GF)(EF)(NF)
- Baker's basket of fresh breads
- A selection of creative desserts from our pastry chefs
- Freshly brewed coffee and selected teas

*** Please see dietary advisory page attached – this will assist you with all dietary selections***

LUNCH AND DINNER BUFFET



| OCEAN BUFFET

Minimum of 50 people

- Hot and cold smoked salmon (GF) (EF) (NF) (DF)
- Bruny Island oysters (GF) (EF) (NF) (DF)
- Australian king prawns (GF) (EF) (NF) (DF)

- Herb crusted Tasmanian salmon with apple cider beurre blanc (EF) (NF)
- Local seasonal white fish cooked in a tomato, garlic, saffron and fennel sauce (GF) (EF) (NF) (DF)
- Roasted chicken with chorizo, olives and lemon (GF) (EF) (NF) (DF)

- Garlic and thyme roasted new season potatoes (VG) (GF) (NF)
- Baked root vegetables (VG) (GF) (NF)
- Watermelon, fetta and preserved lemon salad with olives and rocket (V) (GF) (EF) (NF)
- Orzo pasta salad with cherry tomatoes, grilled zucchini and parsley (V) (NF) (DF)
- Roast cauliflower salad with, currants, pine nuts, chickpeas and a lemon tahini dressing (VG) (GF)
- Cold cuts and deli meats (GF) (EF) (NF) (DF)
- Baker's basket of fresh breads
- A selection of creative desserts from our pastry chefs
- Freshly brewed coffee and selected teas

*** Please see dietary advisory page attached – this will assist you with all dietary selections***