

LUNCH AND DINNER BUFFET

CHEF'S BUFFET

(Minimum 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)
- Dill and mustard baked salmon with salsa verde (EF)(NF)(GF)(DF)
- 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 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:

- Baked local white fish in a rich saffron, fennel and tomato sauce (DF)(GF)(EF)(NF)
- Roasted chicken fricassee (NF)(EF)
- Sautéed 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**

