LUNCH AND DINNER BUFFET

CHEF'S BUFFET

- Rich Tasmanian beef brisket ragout, mushrooms and shallots (DF)(GF)(EF)(NF)
- Roasted chicken with chorizo, olives and lemon (NF)(GF)(EF)(DF)
- Dill and mustard baked salmon (A) with salsa verde (EF)(NF)(GF)(DF)
- Garlic and thyme roasted potatoes (VG)(GF)(NF)
- Steamed market vegetables (VG)(GF)(NF)(EF)(DF)
- Quinoa, spinach, sumac and Spanish onion salad (VG)(GF)(NF)(EF)(DF)
- Baby cos lettuce, cherry tomatoes, croutons with 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

GF Gluten Free EF Egg Free NF Nut Free DF Dairy Free VG Vegan V Vegetarian

(A) - Australian (I) - Imported (M) - Mixed Origin

CHEF'S DELUXE BUFFET

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 (A) in a rich saffron, fennel and tomato sauce (DF)(GF)(EF)(NF)
- Roasted chicken fricassee (NF)(EF)(GF)
- Sautéed mushroom gnocchi and mozzarella (V)(NF)
- Baked root vegetables and potatoes (VG)(GF)(NF)(EF)(DF)
- Steamed market vegetables (VG)(GF)(NF)(EF)(DF)
- Dressed leafy greens with assorted sprouts (VG)(GF)(NF)
- Baked pumpkin, rocket and cashew salad with a sweet balsamic dressing (VG)(GF)
- Orange, fennel and walnuts tossed with baby spinach leaves (VG)(GF)
- Platters of smoked and cured meats with antipasti (DF)(GF)(EF)(NF)
- Baker's basket of fresh breads
- A selection of 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* *