

Lunch Buffet - \$75.00 per person

Minimum of 30 guests otherwise a service charge of \$250 will apply

LUNCH

Sandwiches: Please select 3 choices

- pepper lemon chicken, beetroot relish, oatmeal bun
- Tasmanian smoked salmon, goat curd horseradish cream, cucumber, rocket leaves, lavosh wrap
- champagne ham, Swiss cheese, cornichon, pretzel bread 🐷
- jamon serrano, king island brie, quince jam, bap roll 🐷
- smoked turkey breast, tabouli, tomato, ciabatta bun
- parmesan crumbed chicken, coleslaw, wholemeal roll
- harrisa roasted beef sirloin, onion jam, tomato chutney, dark rye baguette 🍴
- tuna salad, semi-dried tomato paste, cos lettuce, mixed rye roll
- grilled vegetable, goats curd, rocket, panini ✓
- lemon zest herb enriched low fat cottage cheese, ratatouille, tapenade, focaccia ✓
- prosciutto, sundried tomato, rocket, panini 🐷
- Peking duck wrap
- mini prawn, caper mayonnaise, brioche sesame roll
- mushroom pate, baby spinach, gruyere cheese, rosemary focaccia ✓

Salads: Please select 2 choices

- fattoush ✓
- baby cos, pancetta, aioli, roasted garlic toast 🐷
- roma tomatoes, mozzarella, broccoli, aged balsamic ✓ *gf*
- roasted kipfler potato salad, whole grain dressing, bell peppers ✓ *gf*
- panzanella salad with bbq chicken, aioli dressing
- seafood arabiata penne pasta salad, smoked paprika tomato dressing
- nicoise salad, anchovies, capers, kalamata olives, red wine vinaigrette *gf*
- Thai beef salad, lemongrass ginger dressing *gf df*
- sweet sour eggplant salad, red onions, raisins ✓ *gf*
- apple, red cabbage slaw, mint ✓ *gf*
- coriander noodles, smoked trout, oriental dressing
- lentil tabouleh ✓ *gf*
- shredded carrot, honey, cumin ✓ *gf df*
- crispy duck, white radish, beansprouts, coriander *gf df*

Warm Items: Please select 2 choices

- salmon, green beans, salsa verde *gf df*
- mushroom cannelloni, preserved truffle, spinach, ricotta *v*
- chicken coconut sugar cane, lime aioli
- steamed market white fish, sesame, ginger, soy, sprouts, spring onion *gf*
- spinach gorgonzola ravioli, tomato sugo, reggiano *v*
- cone bay barramundi, fine ratatouille, parsley *gf*
- braised red wine beef pies, potato puree, green peas
- fried brown rice, egg, spring onions, coriander, broccoli, chilli *v gf*
- tandoori chicken skewers, spanish onion, raita
- slow roasted best end lamb cutlets, polenta, calvino nero, turnip confit *gf*
- market fish, fennel, citrus, anchovy, dill
- grilled toulouse sausages, creamed garlic potato, onion confit *gf*
- chargrilled chicken, israeli couscous, pinenuts, garlic, lemon
- braised beef cheeks, semolina gnocchi, mushrooms, nettle

Sweet Items: Please select 2 choices

- coffee, sambucca tiramisu
- blueberry, linseed and oat crumble tartlet
- chocolate hazelnut cake with coffee frosting
- strawberry panna cotta *gf*
- fruit salad, exotic fruit soup *gf df*
- macadamia, banana and chocolate brownies

Lunch Buffet - \$80.00 per person

Minimum of 30 guests otherwise a service charge of \$250 will apply

LUNCH OPTION 1

Salads/Cold Items

- slow roasted pepper beef, grain mustard dressing, vegetable caponata *gf*
- Roma tomatoes, mozzarella, broccoli, aged balsamic *v gf*
- baby cos leaves, ocean prawns, herb aioli, garlic toast
- chicken and duck Vietnamese summer rolls, oriental dressing *df*

Hot Items

- char-grilled corn fed chicken breast, Mexican style braised peppers, onions *gf*
- grilled market white fish, sautéed spinach, black olive salsa *gf df*
- roasted lamb rump, Mediterranean cous cous, dried figs, roasted nuts
- fried brown rice, asian greens, baby prawns *v gf*
- vegetable panache, pine nuts, basil *v gf df*

Desserts

- watermelon pineapple salad, honey ginger syrup *v gf df*
- white mocca mousse, strawberries *v*
- blueberry and almond friends *v*

LUNCH OPTION 2

Salads/Cold Items

- Californian sushi rolls, wasabi, soy, ginger *gf df*
- salad of roasted lamb, chickpea, asparagus, mint yoghurt *gf*
- shell pasta, seafood, tomatoes, basil
- Greek salad, feta, olives, herb dressing *v*

Hot Items

- tikka style chicken breast, mango chutney, raita
- pan-seared ocean trout fillet, basil, tomato salsa *gf df*
- oven baked beef lasagne, parmesan *v*
- oven roasted chat potatoes, thyme *v gf*
- roasted beetroot, tarragon butter *v gf*
- Asian style stir fried vegetables, fried shallots *v gf df*

Desserts

- saffron cardamon brulee *v gf*
- pecan sun dried cranberry caramel tartlets *v*
- rice pudding, rhubarb jam *v gf*

LUNCH OPTION 3

Salads/Cold Items

- Tasmanian smoked salmon, rocket leaves, pear, citrus dressing *gf*
- Thai chicken, glass noodle salad, young corn, nahm prik sauce
- oven roasted kipfler potato salad, chorizo, bell peppers 🌱
- charcuterie, pickles

Hot Items

- butter chicken curry, green peas, basmati rice pilaf
- slow cooked pork loin, polenta, baby corn, rye, tarragon *gf*
- pan-fried ocean trout, ravigote sauce *gf*
- Indian style masala' dum-aloo'potatoes
- steamed vegetables, tarragon butter *gf*

Desserts

- chocolate lamingtons 🌱
- strawberry short cake, citrus curd 🌱
- berries and ricotta cream, pistachio macaroons 🌱