

# Dinner Buffet Menu

---

## **MENU 1 \$100.00 PER PERSON**

*Minimum of 30 guests otherwise a service charge of \$250.00 will apply*

### **SALADS**

- risoni pasta salad, mixed seafood, capsicum, sweet peas
- the Westin caesar salad 🍴
- radicchio, Belgian endive, walnut salad, Italian dressing *v df gf*

### **COLD ITEMS**

- charcuterie, pickles 🍴
- Tasmanian smoked salmon, rocket salad, citrus dressing *gf df*
- sea salt cured slow cooked beef, roasted vegetables, kipflers *gf*
- seafood scallop cocktail, avocado, thousand island dressing *gf*

### **HOT ITEMS**

- pan fried ocean trout, salsa verde, green beans *gf df*
- bbq chicken, potato puree, lemon, thyme jus *gf*
- red prawn curry, thai eggplant, coriander, jasmine rice *gf 🍴*
- steamed broccolini, toasted almonds, sultanas *v gf df*
- roasted kipfler potatoes, soft herbs, garlic oil *v gf df*
- eggplant involtini, ricotta, mozzarella, tomato *v gf*

### **DESSERTS**

- baked blueberry flan *v*
- chocolate mud cake *v*
- orange panna cotta shots *v gf*
- seasonal fruit salad *v gf df*

*served with freshly brewed coffee, selection of teas and herbal infusion*

**MENU 2 \$120.00 PER PERSON**

*Minimum of 30 guests otherwise a service charge of \$300.00 will apply*

**SALADS**

- saffron rice salad, mixed seafood, capsicum, sweet peas *gf*
- individual caesar salad 🐷
- Roma tomatoes, bocconcini, basil *v gf*
- radicchio, Belgian endive, walnut salad, Italian dressing *v gf df*

**COLD ITEMS**

- charcuterie, pickles
- Tasmanian smoked salmon, rocket, citrus dressing *gf*
- slow cooked roast beef with horseradish *gf*
- Californian sushi rolls, maki sushi, pickled ginger *gf*
- seafood and scallop cocktail, avocado *gf*

**HOT ITEMS**

- pan fried ocean trout, salsa verde, green beans *gf*
- slow cooked pork loin, baby corn, rye, tarragon *gf* 🐷
- Goan chicken curry, fragrant rice pilaf
- mixed fish and shellfish, dill, olives *gf*
- steamed broccolini, toasted almonds, sultanas *v gf df*
- roasted kipfler potatoes, green olives, chorizo *v*
- yellow lentil dhal, coriander *v gf*

**CARVING STATION: Your choice of one of the following:**

- herb, garlic marinated black angus rib eye, chimichurri *gf*
- chilli and lemon roasted lamb shoulder, mint sauce *gf* 🐷
- whole roasted Byron bay Berkshire pork loin, belly, apple sauce *gf df* 🐷
- harrissa marinated turkey breast, shallot jus *gf df* 🐷
- selection of mustards, bread rolls *v*

**DESSERTS**

- assorted Australian cheese board
- tiramisu
- dark chocolate, hazelnut cake
- baked mix berry frangipane tart
- seasonal fruit salad *gf*
- crème caramel, berries *gf*
- mango, white chocolate gateau

*served with freshly brewed coffee, selection of teas and herbal infusion*

**MENU 3 \$130.00 PER PERSON**

*Minimum of 30 guests otherwise a service charge of \$300.00 will apply*

**SALADS**

- risoni pasta salad, mixed seafood, capsicum, sweet peas
- the Westin caesar salad 🐷
- caprese salad, three tomatoes, buffalo mozzarella, apple, balsamic dressing *v gf*
- radicchio, Belgian endive, walnut salad *v df*

**COLD ITEMS**

- charcuterie, pickles 🐷
- pan seared tuna, green pawpaw, lime, crispy garlic, shallots *gf df*
- three textures of Tasmanian salmon (cured, confit, smoked) *gf df*
- honey glazed duck breast, Valencia orange *gf*
- soba noodles, zucchini flower tempura *v*

**HOT ITEMS**

- grilled best end lamb cutlets, green French lentils, shallot jus *gf*
- char grilled corn fed chicken breast, mushroom risotto, asparagus *gf*
- grilled ocean trout, steamed bok choy, lemongrass, fried shallots *gf df*
- slow roasted white river veal loin, bean, ham hock, bone marrow sourdough crumbs, thyme jus 🐷
- roast pink fur apple potatoes, rosemary *v gf df*
- seasonal vegetables *v gf df*

**CARVING STATION:** Your choice of one of the following

- herb, garlic marinated black angus rib eye, chimichurri *gf*
- chilli and lemon roasted lamb shoulder, mint sauce *gf 🐷*
- whole roasted Byron bay Berkshire pork loin, belly, apple sauce 🐷 *gf*
- harrissa marinated turkey breast, shallot jus *gf*
- selection of mustards *gf*

**DESSERTS**

- assorted Australian cheese board, condiments *v*
- ricotta lime cream, oat biscuits *v*
- cherry, frangipane tart *v*
- seasonal fruit salad *v gf df*
- crème caramel, berries *v gf*
- white chocolate cheesecake *v*

*served with freshly brewed coffee, selection of teas and herbal infusion*

# Additional Enhancements

---

## **SEAFOOD STATION \$65.00 per person**

- Australian seafood on ice (pacific oysters, ocean prawns, scampi, scallops, mussels served with traditional accompaniments)

## **LIVE CARVING STATION \$40.00 per person**

*Please select one of the four roasts below to be carved by our Chef*

- herb, garlic marinated black angus rib eye, chimichurri *gf*
- chilli and lemon roasted lamb shoulder, mint sauce *gf*
- whole roasted Byron bay Berkshire pork loin, belly, apple sauce *df* 🐷
- harrissa marinated turkey breast, shallot jus *df gf*
- selection of mustards, bread rolls

Mövenpick ice cream \$9.50 per person *v gf*