

Dinner Buffet Menu

MENU 1 \$100.00 PER PERSON

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

SALADS

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

COLD ITEMS

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

HOT ITEMS

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

DESSERTS


- o baked blueberry flan **v**
- o chocolate mud cake **v**
- o orange panna cotta shots **v gf**
- o 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

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




COLD ITEMS

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

HOT ITEMS

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

CARVING STATION: Your choice of one of the following:

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

DESSERTS

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

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

COLD ITEMS

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

HOT ITEMS

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

CARVING STATION: Your choice of one of the following

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

DESSERTS

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

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


Additional Enhancements

SEAFOOD STATION \$65.00 per person

- o 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

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

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

Dinner - Plated Menu

\$76.00 PER PERSON – 2 COURSES

\$105.00 PER PERSON – 3 COURSES

Served with freshly baked bread rolls and butter

Please make one selection from the entrée and main course or main course and dessert:

ENTRÉE (Cold)

- o Queensland prawns, pickled fennel, lemon yuzu wasabi dressing *gf*
- o scallop ceviche, white radish, samphire, radish, baby cress *df*
- o smoked salmon terrine, spanner crab, shallot, dill, lemon vinaigrette
- o aged prosciutto, goats curd, fig, celery cress, balsamic *gf*
- o Asian style duck salad, cucumber, crispy shallots, coriander, soy
- o burratina, asparagus, organic spelt, golden raisins, toasted pumpkin seeds *v*
- o baby gem lettuce, poached chicken, pancetta, parmesan anchovy dressing *gf*
- o confit Tasmanian salmon, prawns, pod n peas *gf*
- o aged stilton, celery hearts, chives, sliced apple, organic chicken, walnuts *gf*
- o wagyu bresaola, beetroot, fermented toasted sourdough , sorrel, aioli
- o heirloom tomatoes, "panzanella", soy beans, sheep's milk labneh, olive, basil *v*
- o cured ocean trout, puffed quinoa, radish, lime, soy, roe *gf*
- o tataki tuna, pickled cucumber, avocado, puffed rice, ponzu dressing *gf*
- o smoked duck breast, baby beetroot, orange, toasted hazelnuts *gf*
- o herb crusted Tasmanian salmon, fennel, citrus, asparagus, dill *gf*

ENTRÉE (Warm)

- o kurobuta suckling pork belly, apple puree, morcilla sausage, salad bernet *gf*
- o pan seared duck breast, white carrot, date, burnt orange *gf*
- o roasted quail breasts, mushroom ketchup, organic spelt, cocktail onions
- o ricotta gnudi, pumpkin, walnuts, currants, tarragon burnt butter *v*
- o Queensland prawns, buttermilk potato, fermented carrot, espelette pepper

MAINS (Meats)

- o grilled pork chop, colcannon, ham hock, crackling, robert sauce 🐷
- o roasted marinaded chicken breast, almond puree, heirloom purple carrots, pancetta *gf* 🐷
- o roasted marinated lamb rump, creamed potato, spinach, minted pod n peas *gf*
- o braised grain fed beef cheek in pedro ximenez, horseradish potato puree, sourdough bone marrow crumbs, carrot
- o duck leg confit, roasted kipfler potatoes, green peas, jamon, savoy cabbage 🐷
- o slow cooked lamb scotch, cutlet, couscous, roasted finger eggplant
- o 24 hour slowed cooked short rib, saffron marrow risotto, cauliflower blossom, salsa verde *gf*
- o grain fed beef fillet, lyonnaise potato, corn kernels, king brown mushroom, red wine sauce (surcharge \$5) *gf*
- o roasted spatchcock breast, confit thigh, polenta, baby corn(surcharge \$5) *gf*
- o lamb rib eye, layered potato, shallot puree, kale, pine nuts, thyme (surcharge \$5) *gf*

MAINS (Fish)

- o oven roasted Tasmanian salmon, pink eye potato, asparagus, baby leeks tomato, *gf*
- o cone bay barramundi, cannellini beans, olives, bull horn peppers, preserved lemon, anchovy *gf*
- o roasted snapper, kipfler potatoes, celeriac, celery, truffle sauce
- o pan seared ocean trout, white polenta , organic black lentils , cilantro *gf*
- o roasted cobia, paella rice, samphire, parma ham, crustacean sauce (surcharge \$5) 🐷

VEGETERIAN (Main)

- o green risotto, piave vecchio cheese, sage *gf* ♡
- o fregola pasta, zucchini, asparagus, truffle pecorino ♡
- o cauliflower blossom, gnocchi, buffalo mozzarella, tomato ♡
- o spinach pecorino filled pasta, garlic yoghurt, paprika, mint burnt butter ♡
- o shitake mushrooms, cloud ear fungus, daikon, silken tofu, organic brown rice *gf* ♡

DESSERT

- basil lime dark pannacotta, chocolate soil, berries 🍴
- mango, white chocolate daquise, raspberry jelly 🍴
- tiramisu, salted caramel fudge 🍴
- salted caramel ganache tart, burnt orange sauce 🍴
- passionfruit banana mousse, crisp waffle macadamia nut brittle, strawberries 🍴
- strawberry yoghurt mousse, cocoa butter, blueberries 🍴
- warm chocolate fondant, spiced cherries, butterscotch 🍴
- oricau peanut chocolate bar, raspberries, crisp white chocolate 🍴
- lemon vanilla cheesecake, slow cooked apple, freeze dried blueberries 🍴
- pastry chef's selection of dessert platters (two per table) 🍴

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

NB: Homemade chocolates served for dinner only

Sustainable Menu

Sustainable banquet and catering menu options provide a healthier alternative for guests and clients, while supporting local farmers.

ENTRÉE

- cured Tasmanian salmon, Queensland king prawns, fennel, citrus
- ham hock and corn fed chicken terrine, house pickles, sourdough crumbs 🌱

MAIN COURSE

- pan fried Petuna salmon from Tasmania, potato puree, asparagus, tomato
- cooked grain fed beef tenderloin from Gippsland, crisp saltbush, layered potato, roasted heirloom carrots (surcharge \$5)

DESSERT

- strawberry custard trifle, honeycomb
- vanilla yoghurt panna cotta, cherries