

# 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 *gf*
- 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 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 gf*
- 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

- 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*