

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

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

Hot Items

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

Desserts

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

LUNCH OPTION 2

Salads/Cold Items

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

Hot Items

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

Desserts

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

LUNCH OPTION 3

Salads/Cold Items

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

Hot Items

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

Desserts

- o chocolate lamingtons *v*
- o strawberry short cake, citrus curd *v*
- o berries and ricotta cream, pistachio macaroons *v*

Lunch - 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 
- 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 
- 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 
- 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

- o basil lime dark pannacotta, chocolate soil, berries 🍷
- o mango, white chocolate daquise, raspberry jelly 🍷
- o tiramisu, salted caramel fudge 🍷
- o salted caramel ganache tart, burnt orange sauce 🍷
- o passionfruit banana mousse, crisp waffle macadamia nut brittle, strawberries 🍷
- o strawberry yoghurt mousse, cocoa butter, blueberries 🍷
- o warm chocolate fondant, spiced cherries, butterscotch 🍷
- o oricau peanut chocolate bar, raspberries, crisp white chocolate 🍷
- o lemon vanilla cheesecake, slow cooked apple, freeze dried blueberries 🍷
- o 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