



SAMPLE MENU

BUFFET MENU | 89PP

BREAD

Assorted Artisan Bread, Evoo & Balsamic Vinegar

ANTIPASTO & SMALL GOODS

Chef's Selection Of Charcuterie, Marinated & Roasted Vegetables & Local Olives

SALADS

Classic Caesar Salad, Crisp Bacon
Quinoa, Roast Pumpkin, Feta **V GF**
Hokkein Noodle, Asian Slaw, Sesame **V**
Rocket, Parmesan And Pear Salad **V GF**

SEAFOOD

Natural Oysters **GF DF**
Whole King Prawns With Aioli **GF**
Blue Swimmer Crabs
Mediterranean Pickled Octopus **GF**
Sweet Chilli Calamari Salad **DF**

HOT DISHES

Tandoori Roasted Thighs, Simmered In Butter Chicken Sauce
Penne, Mushroom And Spinach Cream **V**
Lamb And Barley Ragout, Red Wine And Rosemary Sauce **DF**
Herb Rice Pilaff **V GF**
Broccolini, Fermented Chilli, Crisp Shallots **V DF GF**
Chat Potato Hasselback **V GF**
Chicken Breast Fillets, Honey Chilli Lime Dressing **GF**
Grilled Swordfish Fillets, Mediterranean Salsa **GF DF**
Massaman Beef Curry
Sirloin Steaks, Chimmi Churri **GF DF**
Pad Thai Tofu Noodle **V**
Battered Fish And Chips, Lime Aioli

FROM THE CARVERY

Pork Loin, Housemade Apple Sauce, Crackling

FROM THE PIZZA OVEN

Garlic King Prawn, Spinach, Crème Fraiche
Salami Pizza, Parmesan
Eggplant, Olive And Dpesto **V**

DESSERT SERVERY

Fruit Crumble
Trifle
Selection Of Mini Desserts & Gateaux
Fruit Salad
Seal Bay Triple Cream Brie
Alexandrina Vintage Cheddar