

BUFFET MENU

There may be some seasonal variations to certain menu items

Antipasto, "Traditional Neapolitan dishes", Please choose 4 items

*Caramelised organic onion, Parmesan Regianno frittata
Mushroom, vine-ripened tomato, bush basil frittata
Roasted red capsicums, roasted wild garlic, Pantelleria capers, kalamata olives
Pan-fried button mushrooms, chilli, garlic, parsley
Oven roasted Roma tomatoes, green olive tapenade
Eggplant Parmigiana - eggplant baked with Parmesan cheese, rich tomato sauce, mozzarella and basil
Char-grilled selection of vegetables with garlic and aged Balsamic vinegar
Marinated mixed olives
Cauliflower fried with parsley, Parmesan and free-range egg*

Seafood, served cold, please choose 1 item

*Premium Tasmanian smoked salmon with tarragon, lime, salmon roe, olive oil
Atlantic salmon carpaccio with preserved lemon, pane croccante
Sashimi tuna, toasted puffed rice, teardrop/cherry tomatoes, lemon/soy vinaigrette
Baby octopus, baby squid, mussels tossed with rocket, basil/saffron dressing
Freshly shucked oysters with lemon, pepper, sauce Marie Rose
Butterflied king prawns with lime and chermoula
King prawns with coriander, peanuts and rice noodles*

Salads, please choose 3 items

*Mixed green salad, Chardonnay and olive oil dressing
Caramelised balsamic onion, baby spinach, sweet potato, pine nuts, olive, fetta salad
Baby cos, croutons, Parmesan, creamy dressing, bacon or oven dried tomatoes
Heirloom tomato, basil and Buratta salad
Green bean salad, hazelnuts, eschalots, Cabernet/Hazelnut oil dressing
Shredded fresh artichoke, fennel with lemon, olive oil and shaved Parmesan
Organic potatoes from our Robertson Road Farm fresh herbs, sautéed onion, homemade mayonnaise
Salad of Organic potatoes from our Robertson Road with lemon, extra virgin olive oil, tarragon
Pumpkin and sweet potato salad with roasted seeds, nuts,
Roast pumpkin, fresh basil, eschalot and chilli salad
Couscous and tabouli salad with mint, red capsicum and red wine vinegar dressing
Chickpea, Spanish onion, coriander, cherry tomatoes and parsley
Balinese mixed organic vegetable salad, limejuice dressing
Greek salad of iceberg lettuce, cherry tomatoes, olives, cucumber, oregano, Persian feta
Avocado, asparagus, leaves cherry tomato salad
Selection of sprouts, cashew, ruby grapefruit salad
Roast beetroot, green bean, caramelised walnut, goats' cheese*

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Main dishes, please choose 3 items

Served hot

Tapas style beef meatballs with spicy tomato sauce and steamed rice
Grilled fillet of grass-fed beef with red wine jus
Grilled fillet of grass-fed beef with balsamic caramelised onions
Beef Bourguignon with turned carrots and steamed rice
Slow roasted leg of lamb with chickpeas and preserved lemon
Lamb fillet marinated in oregano, lemon and olive oil, baked in vine leaves
Mussaman curry of lamb and pumpkin with jasmine rice
Red curry of duck dumplings and lychees served with jasmine rice
Balinese chicken curry with jasmine rice
Soy chicken with short grain rice
Char-grilled chicken pieces with rosemary and lemon
Tagine of chicken and preserved lemon on couscous
Kway Teow noodles tossed with Chinese sausages and chicken
Saffron paella with fresh green peas, garnished with prawns, calamari and mussels
Whole barramundi steamed with ginger, shallots, soy and sesame served with jasmine rice
Whiting quenelles with champagne beurre blanc and salmon roe
Potato gnocchi with Napolitana sauce and pesto
Tagine of falafel, chickpeas, red peppers and green peppers on couscous with mint and basil garnish
Pumpkin, sweet potato and cauliflower korma with jasmine rice
Javanese salad of steamed vegetables, tofu and egg served on steamed rice with a warm, freshly roasted peanut sauce
Kway Teow noodles tossed with Asian greens and tofu
Stir-fry of oyster mushrooms and greens served with jasmine rice
Red cabbage rolls stuffed with pumpkin, basil and chilli with ratatouille
Whole baked field mushrooms with herb crust
Wild mushroom risotto scented with truffle oil and served with fresh parmesan
Platters of baby pea and cherry tomato arancini with Napolitana sauce

Served hot or cold

Grilled fillet of beef with Béarnaise sauce
Red emperor baked in banana leaf with our Balinese curry paste
Whole baked snapper with dill mayonnaise

Served cold

Roast sirloin with mustard/tarragon crust
Marinated rare beef tossed with roasted ginger, cucumber, coriander and peanuts
Virginia baked leg of ham with pickled cherries or pickled pineapple
Salad of duck confit with cucumber, confit tomato, watercress and toasted sesame seeds
Terrine of duck, pork, prunes and bacon with watercress, roasted hazelnuts and sour dough toast
Roasted free-range turkey breast with chestnut and prune stuffing and cranberry jelly
Corn-fed chicken grilled with lemon, spices and herbs
Galantine of chicken with pistachio & herb stuffing
Corn-fed chicken roasted and stuffed with ricotta, tarragon and parmesan
Lightly poached fish fillets tossed with a salad of fresh tomato, chilli, cumin and coriander
Baked ocean trout with watercress & salsa verde
Whole Atlantic salmon baked with dill mayonnaise
Spicy Thai salad of chargrilled salmon and green mango
Salad of poached Atlantic salmon with potato and green beans

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Cheese and dessert, please choose 2 items

Salad of Fourme d'Ambert, watercress/rocket, torn bread, walnut oil dressing
Selection of premier cheese with dried muscatels, pear, fig paste, Pane Croccante, grissini
Rich chocolate tart with coffee bean ice cream
Pear and almond tart with mandarin confit and chiboust cream
Raspberry ice cream with fresh berry salad
Warm apple galette with muscat crème anglaise
Cinnamon panna cotta with cherry granita
Homemade zuccotto with mascarpone, Belgian chocolate and toffee almonds
Chocolate "Louis XV" with pistachio crème anglaise
Passionfruit tart with citrus salad
Homemade Pavlova with passionfruit, pineapple Confit, coulis
Pan perdu, selection of fresh fruit, strawberry compote
Summer pudding with crème anglaise
Vanilla bean bavarois with raspberry coulis
Rose water bavarois with walnut wafer and quince compote

Fair-trade Village Roasters coffee, Ovvio Organic tea selection, biscotti