BUFFET MENU



MAINS select three dishes Hot Honey & Orange Glazed Leg Ham carved at the buffet Crisp Skinned Pork Belly, cinnamon apple sauce Atlantic Salmon Fillet with lemongrass and laksa broth on bed of bok choy and steamed rice Roasted Piri Piri Corn Fed Chicken Fillets served with preserved lemon yoghurt Chargrilled Sirloin of Beef with roasted bell peppers and caramelised onions Ricotta Lasagne with pumpkin, spinach & sage Steamed Wild Barramundi on a bed of wilted greens with ginger, shallots & served with steamed rice Crisp Skinned Peking Duck with plum sauce and special fried rice Slow Cooked Moroccan Spiced Lamb Shoulder served with preserved lemon and labneh cous cous

SIDES & SALADS select three dishes

Traditional Baby Potato Salad with mint, chives, quartered eggs and whole egg mayonnaise Asian vermicelli noodle salad with fresh coriander and mint, crushed peanuts (VG) Apple, walnut and radicchio salad King Island blue and sweetened balsamic Middle Eastern Fattoush Salad

Caprese Salad with tomatoes, bocconcini, basil leaves, artisan virgin olive oil Roasted Vegetables with Char grilled eggplant, zucchini, and King Island goat's cheese Hot Roasted Chat Potatoes seasoned with fresh rosemary, garlic and Maldon rock salt (VEG)

Basket of Freshly Baked Bread Rolls with premium Australian butter

DESSERTS select one dish (additional selections \$7pp) **Premium Australian Cheeses** with muscatels, lavish and quince paste **Chef's Selection of Sweet Desserts A Selection of Roving Gelatos** on ice trays

UPGRADES

Add a Classic Canapes	\$9pp
م. Add an Upgraded or Substantial Canape	
Please speak with your Charter Sales Manager to see the full collection of Canapes available	
Seafood Platters	\$15pp
Platters of Prawns with condiments or Premium Pacific and Sydney Pock Ovsters with accom	nanimente

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VEG) Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.