

COLD SELECTION

Fresh Tasmanian Oyster

Tasmanian Shucked oyster, Grilled or Fresh

Cold platter of King Prawns

Morteon bay king prawns served with chefs own ranch dressing

A Selection of freshly Baked Breads

Served with Balsamic and extra virgin olive oil

Roast Vegetable & Pasta Salad

A selection of fresh roasted vegetables, drizzled with a Pesto sauce

Pomparisienne Potato Salad

Pomparisienne potatoes tossed with crispy bacon, Spanish onions and a curry mayonnaise sauce

Garden Salad

The freshest of market produce laced with a bush tomato and Sesame flavour dressing

HOT BUFFET

Whole Atlantic Salmon

Whole Baked Atlantic Salmon with Cream Champagne sauce

FROM THE BBQ

Morton Bay Bugs Thermidor

Grilled Bugs with sweet chilli sauce

Mini Eye Fillet Mingnons

Tender eye fillet wrapped with smoked bacon marinated then barbequed medium rare

Chicken Kebabs

Breast fillet skewered and marinated in a Teriyaki sauce. Grilled to perfection

Baby Lamb Cutlets

Victorian lamb nut crusted then grilled medium rare

TO FINISH

Chef's selection of International cheeses, dry fruit

Fresh fruit platter

and

A selection of Cakes