

Tasman Buffet

(Minimum 30 persons)

\$55.00

Hot Dishes

Roasted pork scotch fillet with fried sage and creamy Huon apple sauce

Pesto marinated breast of chicken with pan jus

Steamed seasonal vegetables

Baked catch of the day with steamed mussels in salsa verde

Creamed potato bake

Salads

Garden beans with roasted pine nuts

Baby potato salad with Crème Fraiche and grain mustard dressing

Selected salad leaves

Selected dressings and condiments

From the Bakery

Selection of freshly baked bread rolls & breads

Dessert Buffet

Fresh fruit salad with real whipped cream and fruit coulis

Selection of gateaux and cakes

Pavlova

Crème Caramel

Selection of mini mousses

Selection of teas and coffee

Riverside Buffet

(Minimum 30 persons)

\$65.00

Hot selection

Seared Medallion of Lamb on tomato and thyme concasse
Creamy Marinara Seafood Pasta with shaved parmesan
Steamed seasonal vegetable selection
Roasted baby potatoes with herb butter
Grilled breast of chicken with corn & coriander salsa

From the Carvery

Dijon mustard crusted roast beef with Red wine jus
Roast Loin of Pork with Huon apple sauce

Cold Selection

Assorted local cold cured meats with relish
Selection of antipasto vegetables
Cold local smoked Atlantic salmon with condiments

Salads

Green beans with Pancetta
Mixed leaf salad with selected dressings
Greek salad with lemon dressing
Potato salad with Crème Fraiche and grain mustard dressing

From the Bakery

Selection of freshly baked bread rolls and bread

Dessert Buffet

Fresh fruit salad
Real whipped cream, fruit coulis
Selection of gateaux and tortes
Pavlova
Selection of mini mousses
Crème Caramel
Selection of teas and coffee

Wellington Buffet

(Minimum 30 persons)

\$70.00

Cold Dishes

Cold local smoked salmon, with red onion salsa
Whole hot smoked West Coast trout, with dill and baby caper mayonnaise
Woody Island oysters natural, served with red wine vinegar

Salads

Selected garden salad leaves
Baby beetroot and crumbled feta
New season potato and spring onion relish
Huron apple and local walnut Waldorf
Selected dressings and condiments

From the Bakery

Selection of crusty breads and rolls

Hot Dishes

Open tartlet of roasted vegetables with onion jam
Seared local seasonal fish, sautéed leek and Pernod cream
Steamed Dover Blue Lip Mussels with chili and coriander relish
Roasted baby herbed potatoes
Oven glazed pumpkin with maple syrup
Seasonal steamed garden vegetables
Grilled Veal sirloin with bacon and onion jus

Roast Meats

Rosemary scented boneless leg of Tasmanian lamb
Marmalade glazed leg of Champagne ham

Desserts

Selection of gateaux and pavlova
Crème caramel
Fresh fruit salad and real cream
Individual mini desserts
Tasmanian cheese platter, dried fruit and crisp breads
Warm steamed apple pudding with Anglaise
Selection of teas and coffee

In addition

Australian king prawns served on crushed ice with lemon aioli
(4 per person)

\$12.00 per person