

Easter

BUFFET DINNER MENU

STARTERS

Freshly baked sourdough with hummus, eggplant dip, butter & olive oil

SALADS

Chef's selection of charcuterie board with cured meats, pickles & grilled vegetables

Caprese salad with buffalo mozzarella, tomato & basil pesto

Roasted pumpkin, feta & rocket salad with balsamic vinaigrette

Crispy noodle, sprouts, cos lettuce salad dressed with satay sauce

Vegetarian sushi selection with soy sauce, pickled ginger

SEAFOOD SELECTIONS

Tasmanian salmon gravlax with herb sour cream

Peel & eat tiger prawns

CARVERY STATION

Herb, garlic & mustard crusted Victorian beef porterhouse with selected condiments

HOT BUFFET

Soy & honey glazed Bendigo chicken breast with sweet chilli dressings

Pan fried Humpty Doo barramundi with choy sum & ginger butter sauce

Tempura fried tofu and veggies, zucchini and eggplant with sweet chilli dip & sesame dressing

Vegetarian fried rice with soy, chilli, crispy shallots & fried tofu

Steamed seasonal vegetable with pomace olive oil & cracked black pepper

Cajun spiced roasted kipfler potatoes

DESSERT

Amore cheese board with assorted & crackers & dried fruits

Green tea tiramisu

Mini pavlova

Raspberry cheesecake

Freshly cut fruit salad

Chantilly cream