



Mother's Day Buffet

Sunday, 14 May 2017



Cold items

Selection of handmade terrines and rillettes
 Marinated rare roast beef with Asian salad (GF, DF)
 Forest mushroom and roasted red capsicum frittata (GF, V)
 Smoked and cured meats, pickles and chutneys
 Slow roasted Roma tomato, artichoke and herb dressing (GF, DF, V, VG)
 Lemon pepper spiced chicken (GF)
 Marinated char grilled vegetables, fresh basil, garlic and olive oil (GF, DF, V, VG)
 Sushi selection, wasabi and soy sauce (V)

Soup

Sweet corn and basil veloute (GF, V)

Seafood on ice

Local oysters (GF, DF)
 Crystal Bay prawns, cocktail sauce and lemon (GF, DF)
 Marinated Sofitel seafood salad (GF, DF)
 Tasmanian smoked salmon and gravadlax, capers, onions and lemon (GF, DF)

Salads

Classic Caesar salad (GF, DF)
 Peking duck and egg noodle salad
 Roasted quinoa and Autumn vegetable salad tossed in truffle oil (GF, DF, V, VG)
 Green salad of baby spinach, snow peas, green beans and broccoli with soy and ginger dressing (GF, DF, V, VG)
 Green freekeh salad, cranberries, roasted almonds, lemon and herbs (DF, V, VG)

Carvery

Rosemary infused Riverina lamb
 Roast striploin of Gippsland beef, mustard and herb crust
 Roast High Country pork with crackling, apple sauce
 Baked Tasmanian salmon wrapped in pastry, lemongrass sauce

Hot items

Crispy soy, chili, garlic marinated chicken
 Vietnamese style barramundi, chili jam
 Moroccan inspired snapper, prawns, scallop on lemon, fennel couscous
 Roasted chat potatoes (GF, DF, V, VG)
 Thai style vegetable curry, crisp shallot (V, VG)
 Steamed mixed seasonal vegetables (GF, DF, V, VG)
 Goats cheese ravioli, spinach, tomato and pesto sauce (V)
 Steamed jasmine rice (GF)

Desserts

Madagascan vanilla and raspberry brûlée (GF, V)
 Mango yoghurt mousse (GF)
 Raspberry parfait hearts
 Classic Tiramisu (CN)
 Black forest gâteau (GF, CN)
 Valrhona chocolate and salted caramel turrón (CN)
 Lemon and lime tartlets (V)
 Orange and poppy seed cake (GF, DF, V, CN)
 Pandan leaf and coconut panna cotta (GF)
 Double chocolate mousse pots (GF)
 Berry crumble mousse (GF)
 Pink Champagne, watermelon with fresh mint jelly (GF, DF)
 Cheese platters (GF)
 Chocolate fountain (GF)
 Warm sticky date pudding

(GF) Gluten free, (DF) Dairy free, (V) Vegetarian, (VG) Vegan, (CN) Contains nuts

Booking Method:

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