

Melbourne Cup Seafood Buffet Menu.

On Ice

Chilled Pacific Oysters (GF)

Chilled Tiger Prawns (GF)

American Cocktail Sauce, Tabasco Sauce, Cocktail Sauce & Lemons

Chilled Seafood

Tasmanian Smoked Salmon, Red Onion Rings & Capers (GF)

Chilled Tuna Niçoise Salad (GF)

NZ Green Lip Mussels, Passionfruit & Sweet Chilli Dressing

Chilled Coquilles Saint-Jacques Lemon, Aioli & Cocktail Sauce

Hot Selection

Braised Beef with Roast Peppers & Baby Vegetables

Penne Pasta, Lobster, Prawns & Creamy Pink Sauce

Reef Fish and Shellfish Simmered in Chardonnay & Saffron Sauce

Grilled Chicken Scalopine, Creamy Tarragon & Seeded Mustard Sauce (GF)

Steamed Vegetables (GF) (V)

Salad

Chopped Iceberg Lettuce, Tomatoes, Cucumber & Spanish Onion (GF) (V)

Slaw – Red and Green Cabbage, Carrots, Chives & Whole Egg Mayonnaise (GF) (V)

Potato - Crispy Bacon, Shallots, Parsley, Dill Pickled Cucumber & Sour Cream (GF)

Green Bean Salad, Toasted Almonds, Semi Dried Tomatoes & Citrus Oil (V)

Sweet Things

Freshly Cut Seasonal Fruit Platter (GF) (V)

Chef's Selection of Gourmet Cakes, Cheesecakes, Pavlovas & Pastries

Filtered Coffee & Varietal Tea

D E E
W H Y
R S L

GF = Gluten free, V = Vegetarian.