

## BUFFETS

### MEAT & CHICKEN

Marinated Rump with Corn Salsa and Roasted Capsicum Relish  
Fillet of Beef with Horseradish Cream  
Slow Roasted Shoulder of Lamb with Chilli and Mint  
Balinese Chicken Skewers with Peanut Sauce  
Green Chilli Chicken with Mango  
Roast Pork with Home-made Apple Sauce

### SEAFOOD

Peeled Prawn Platter with Wasabi Mayo or Lime Aioli  
Gin-cured Salmon with Lime and Cucumber  
Baked Ocean Trout with Heirloom Tomato Salsa  
Salmon with Creamy Yoghurt Lemon and Almond Topping

### VEGETARIAN

Heirloom Tomato Tart  
Indian Bhaji Salad

### SALADS

Beetroot Dill Crème Fraîche and Walnut salad  
Rocket Pear and Blue Cheese Salad  
English Spinach Corn and pickled Red Onion Salad  
Asparagus Bean and Walnut Salad  
Pumpkin Chickpeas Toasted Coconut with Lemon Tahini  
Sesame Broccoli and Edamame with Quinoa  
Mixed Salad Leaves with Avocado and Cherry Tomatoes  
Spiced Sweet Potato Lentils Rocket with Honey Roasted Walnuts

### SIDES

Awesome Roast Potatoes with or without Duck fat  
Seasonal Steamed Vegetables

# BREAKFAST BUFFET

## COLD

Muesli

Cereals

Yoghurt

## HOT

Eggs two ways (poached or Creamy Scrambled)

Eggs Benedict

Crispy Bacon

Grilled Tomatoes

Gourmet Breads

Skim & full cream milk

Orange and Apple Juice