



## Gourmet Buffet Menu

Fresh Cut Selection of Local Artisan Baked Breads & Rolls  
*» garden herb butter*

### Seafood

Cold Platter of Shrimps, Mussels & Crab  
*» lemon & chili aioli*

### Carvery

Maple & Cranberry Glazed Champagne Ham on the Bone with maple and cranberry jelly

### Hot Dishes

Oven Roasted Chicken Breast *» wild mushroom cream, chives & shaved parmesan*  
Indian Beef Curry *» coconut cream, coriander & crisp poppadom*  
Steamed Jasmine Fragrant Rice *» cardamon & star anise*  
Stir Fried Seasonal Vegetable Selection *» sesame & chili spices*  
Oven Roasted Agria Potatoes *» rosemary onion jam & sundried tomato oil*

### Selection of Two Gourmet Salads

Greek Fusilli Pasta *» basil feta, capsicum & kalamatas*  
Seasonal Mixed Green Mesclun Salad *» cucumber, tomato, capsicum & snow pea shoots*

### Desserts

Fresh Cut Seasonal Fruit Salad *» mint, orange & passionfruit*  
Homemade Baileys Walnut Fudge Brownie *» caramel sauce & whipped cream*  
Lemon Meringue Tartlettes *» raspberry compote*

**Freshly Brewed Coffee & Tea**