



BUFFET LUNCH

Feature Dishes

Fresh Seafood from the Coast of Australia

Queensland Mooloolaba King prawns with Hennessy cocktail sauce
Oysters natural from Coffin Bay, South Australia with shallot vinaigrette
South Australia blue swimmer crabs
Tasmanian smoked salmon
Portarlington black mussels with jalapeño, cornichons, and capers mayonnaise
Victorian baby octopus with lemon and parsley

Hawkes Farm Greens from the Mornington Peninsula

Antipasto

Italian antipasti with marinated sun dried tomatoes, olives, dolmades and grilled eggplant, capsicums, zucchini, buffalo, mozzarella, pickled onions and anchovies
Rocket, Witlof, Romaine, Radicchio, Baby Spinach

Garnishes

Beetroot, green beans, pumpkin, carrots, cherry tomato, pomegranate, chickpeas, red radish, edamame beans, fennel, corn kernels, rye croutons, Kimchi, sauerkrut

Dressings

Balsamic vinaigrette, Caesar dressing, Japanese sesame dressing, French seeded mustard dressing
Selection of vinegars and oils

Charcuterie

Prosciutto ham
Mortadella bologna
Quattro Stelle Calabrese salami
Free-range pork rillettes
Sopressa tartufo salami infused with Italian black summer truffles



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From the Fram and Garden of Victoria

Seasonal soup of the day with herb croutons
Roasted & steamed selection of seasonal market vegetables

From the Paddock of Victorian High Country

Five-spiced pork belly, crispy crackling and apple sauce
100 days grain fed sirloin of beef, Yarra Valley Shiraz sauce
Succulent free-range chicken from Central Victoria, oven roasted with lemon thyme
and garlic chicken jus

Ocean to Plate

Butter poached Asian style crayfish with chilli
Streaky Bay rockling with soy and spring onion

Italian Pasta

Spinach and ricotta ravioli, tomato, and basil sauce
Spaghetti carbonara
Potato gnocchi, parmesan cream

Asian Street Food

Chinese five-spiced duck pancake
Singapore Mee Goreng
Stir-fry tofu, bok choy and shiitake mushroom with Chinese cooking wine
Spicy chilli and garlic prawns with bamboo shoots
Steamed har gow prawns and chicken siu mai



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Chocolate Fountain

Strawberries, chocolate chips, meringue and tuilles

Ice Cream

French vanilla bean and strawberry ice cream with blueberries, marshmallows, toasted coconut flakes, rainbow sprinkles, Oreo cookies, waffle cones

Desserts

Hot dessert - berry and apple cobbler

Tropical slice (pandan sponge, mango, and coconut mousse)

Passionfruit glaze

Peach and double fromage mousse

Pear mousse with Shiraz jelly

Almond, rose and lychee Verrine

Flourless mandarin and calamansi cake

Vanilla crème brûlée

Pavlova, vanilla cream, mixed berries

Double chocolate walnut brownie

Salted peanut butter frangipane tart

Artisan Cheeses from Victoria

White Mould - Extravagant

Semi Hard - L'Artisan Fermier

Wash Rind - L'Artisan Mountain Man

Blue - Berry's Creek Tarwin Blue South Gippsland, Victoria

Goat's Milk - Yarra Valley Dairy Black Savourine

Accompanied with Granny Smith apples, cardamom roast plums compote, fruit bread, lavosh and walnuts

*Sample menu only and is subject to change.