

VIEW 42° RESTAURANT

NEW YEARS EVE MENU

TASMANIAN GOURMET BUFFET

\$95.00 PER ADULT | \$47.50 PER CHILD

SOUP

Chef's creation of the day
Assorted house-made bread

COLD SELECTION

Selection of canapés
View 42 Caesar salad
Selection of antipasto
Tossed green leaf salad
Greek salad
Sweet potato
Coleslaw

ON ICE

Fresh Woody Island oysters
Australian king prawns
House-smoked Norfolk Bay mussels in lemon myrtle dressing
Thai spiced seafood salad with Asian greens and crispy noodles
Confit scallop and chorizo salad with apple, cracked walnuts and cider vinaigrette
Petuna's Macquarie Harbour whole baked ocean trout with wasabi mayonnaise
Charcuterie of local and house cured meats, cheese and chicken liver pate
Grilled haloumi cheese, fennel and orange salad with crispy pancetta
Chicken roulade with semi dried tomato and pesto
Cape Grim beef rice paper rolls with duo Vietnamese sauces
West Haven goats cheese, marinated zucchini and herbed salad with balsamic reduction

HOT SELECTION

Prime Tasmanian roast of the day with red wine jus
Chef's creation of the day
Deep ocean catch of the day
Pan seared calamari
Baked vegetables
Steamed vegetables
Garlic and rosemary cream potato bake
Baked Binjite potatoes with sour cream and chives

DESSERTS

Fresh fruit salad
Fruit Pavlova roulade
Selection of cakes
Assorted desserts
Chantilly cream
Fresh fruit coulis

