



## View 42° Dinner Buffet

Chef's soup of the day  
Assorted local bakehouse made breads

### Cold Selection

Selection of antipasto (g,v)  
View 42° Caesar salad (v)  
Tossed green leaf salad (g,v,d)  
Roasted cauliflower salad with popped grain and Greek yoghurt dressing (g,v)  
Shredded beetroot and feta salad with honey and balsamic (g,v)  
Sweet potato and caramelised onion salad with seeded mustard mayonnaise (v)  
Traditional Coleslaw (g,v)

### On Ice

Freshly split Cape Bruny oysters (g,d)  
Australian cooked king prawns (g,d)  
House smoked Norfolk Bay mussels in lemon myrtle dressing (g,d)  
Marinated grilled chicken salad with Mexican tomato salsa (g,d)  
Confit Tasmanian scallop and avocado salad with citrus vinaigrette (g)  
Petuna Macquarie Harbour whole baked ocean trout with lime wasabi aioli (g)  
Charcuterie board of local house smoked and cured meats (g,d)  
Grilled haloumi cheese, fennel and orange salad with crispy pancetta (g)  
Local smoked salmon with lemon and dill sauce (g)  
Spicy rice noodle salad with pickled vegetables, sesame soy dressing and marinated tofu (v,g,d)  
Grilled zucchini and Westhaven goat's cheese salad with balsamic reduction (v)

### Hot Selection

Prime Tasmanian roast of the day with red wine jus (g)  
Chef's locally sourced dish of the day  
Chef's selection of market fish  
Spicy pan seared calamari with Tasmanian bush dust (g,d)  
Baked root vegetables with local honey and thyme glaze (g,v,d)  
Steamed garden greens (g,v,d)  
Garlic and rosemary creamy potato bake with Ashgrove pepperberry cheese (g,v)  
Herbed and salted baked potatoes with assorted toppings (g,v)

### Desserts

Seasonal fresh fruit salad (v,g,d)  
Pavlova with seasonal fruits and berries (v)  
Selection of Tasmanian cheeses (g,v)  
Assorted cakes, tartlets and pastries (v)  
Chantilly cream (v)  
Fresh fruit sauces (v,g)

Fresh Tasmanian roasted bean coffee and herbal teas