

## **Tasmanian Gourmet Buffet**

***From 6pm to 9pm***

***\$59.00 Adults***

***\$ 29.50 Kids***



### **Soup**

Chef's creation of the day  
Assorted house made bread and rolls

### **Cold Selection**

Selection of canapés  
View 42° Caesar Salad  
Selection of Antipasto  
Tossed green leaf salad  
Greek salad  
Sweet potato  
Coleslaw

### **On Ice**

Fresh spilt Woody Island oysters  
Australian cooked 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  
Westhaven 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  
Custard