

Gourmet Dinner Buffet 6.00pm -8.30pm

\$59.00 Adults, \$ 20.00 Kids



Soup

Chef's soup of the day

Cold Selection

Selection of canapés

Selection of antipasto (GF,V)

View42 caesar salad (V)

Quinoa & chickpea salad w/ red wine dressing (GF,V)

Kind Island blue cheese, rocket & pear salad w/ balsamic reduction (GF,V)

Sweet potato & caramelised onion salad w/ seeded mustard mayonnaise (V)

Coleslaw (GF,V)

On Ice

Fresh spilt Woody Island oysters (GF,DF)

Australian cooked king prawns (GF,DF)

House smoked Norfolk Bay mussels in lemon myrtle dressing (GF,DF)

Marinated grilled chicken w/ pico de gallo sauce (GF,DF)

Confit scallop & avocado salad w/ citrus vinaigrette (GF)

Petuna's Macquarie harbour whole baked ocean trout w/ wasabi mayonnaise (GF)

Charcuterie of local & house cured meats w/ condiments (GF,DF)

Grilled haloumi cheese, fennel & orange salad w/ crispy pancetta (GF)

House made smoked salmon & herb roulade w/ lemon & dill sauce (GF)

Pickled ginger & vegetable rice paper roll w/ duo of Vietnamese sauces (GF,DF,V)

Grilled zucchini & Tasmania's Westhaven goats cheese wrap w/ balsamic reduction (V)

Hot Selection

Prime Tasmanian roast of the day w/ red wine jus

Chef's creation of the day

Deep ocean catch of the day

Pan seared calamari w/ bush dust (GF,DF)

Baked vegetables (GF,DF,V)

Steamed vegetables (GF,DF,V)

Garlic & rosemary cream potato bake (GF,V)

Baked bintje potatoes w/ sour cream & chives (GF,V)

Desserts

Fresh fruit salad (GF,DF,V)

Pavlova w/ seasonal fruits & berries (V)

Selection of Tasmanian cheeses

Assorted desserts (V)

Chantilly cream (V)

Fresh fruit coulis (GF,V)

Custard (V)

Fresh Tasmanian roasted bean coffee & assorted teas

Bookings are essential & can be made through reception or call direct the restaurant after 3pm, Phone: 6471 4361