



## **BUFFET DINNER**

### *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  
Portarlinton 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