



# BUFFET MENU DINNER

## THE SEAFOOD

Cooked chilled prawns, chilled clams, chilli ginger sauce, marinated green lip mussel

## THE STATION

Grilled Vic farm Fraldinha Jerk steak, chimichurri sauce, flat bread

## SOUPS

Seafood chowder, Mexican taco soup

## SALADS

Panzanella salad

Quinoa, kale, shrimp salad

Pasta, vegetables, chickpea salad

Selection of healthy salad

## THE MAIN

Moroccan chicken tagine

Calamari garlic, pimentos sauce

Baked fish, capers, dill cream sauce

Oven baked Colorado lamb chump chops, capsicum chutney and mint jus

Beef vindaloo

Crab, kojichang chilli hollandaise sauce

Fritto misto – tempura vegetables, crumbed scallop & calamari

Orecchiette pasta in seafood velouté and grilled vegetables

Biryani rice (v)

Honey soy hokkien noodles

Cajun roast potato

Steamed buttered seasonal vegetables

## THE FINALE

Citrus poppy almondine cake, Black forest cake, Chocolate raspberry crunch log, Tropical fruit jelly

Fresh fruit pavlova, Saffron rice pudding, New York baked cheese cake, Green tea panna cotta,

Red velvet cake, Berry mousse with fresh berries, Assorted fruit salad, Warm date pudding

Chocolate fountain

Chocolate and vanilla soft serve ice-cream

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Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Menu is subject to availability. Should you have any special dietary requirements or allergies please inform our staff.