

PLATINUM BUFFET

on arrival

grazing board | artisan dry aged, smoked, salted cured charcuteria, black truffle, duckling liver, pork belly, pink lady pâté, 42-month aged cheddar, clove spiced onions, pickled cucumbers, chutney (gfo)

served with banette bread

fresh seafood

tasmanian cured salmon | cucumber, radish, red onion, shallot ribbons (gf df)

noosa prawn tails | tomato brandy dipping sauce, lemon (gf)

franklin harbour pacific oysters | condiments (gf)

torched, sesame crusted saku tuna | soy and ponzu dressing (gf df)

chilled salmon | chilli oil, wakame, rice vinegar, pink ginger (gf df)

salt and pepper calamari salad | lemon, garlic, parsley, chilli (gf df)

from the chafer

salt and pepper lamb cutlet | garden vegetables, spinach, salsa verde (gf df)

barramundi fillet | plum tomatoes, peperonata, capers, nicoise olives (gf df)

grain fed chicken escalopes | mushroom ragout, paris mash, flat leaf parsley

baby pork ribs | ground fennel, rosemary, sage, chilli, olive oil, lemon potatoes (gf df)

pumpkin gnocchetti alfredo | black truffle, nutmeg, spinach, grana (gf)

broccolini | olive oil, fig and balsamic glaze, toasted flaked almonds (gf df v)

winter root vegetable au gratin | confit garlic eyes rolled in farmhouse cream, three cheese and chives (gf v)

salads

baby potato, capers, dill pickle, dill, green onion, apple cider vinaigrette (gf v df)

rucola, roasted pumpkin, chick pea, pine nuts, honey, balsamic dressing (gf df v)

white cannellini, tomato, cucumber, spanish onion, flat parsley, greek dressing, lemon (v df)

kale, quinoa, red onion, coriander, sesame and soy dressing, crispy shallot (gf df v)

from the pastry kitchen

a selection of indulgent desserts | cakes, gateaux, tortes, slices, tartlets, classic brulée, dark chocolate mousse, choux puffs, french macaron, lemon meringue curds (gf), fig and date puddings

chilled fresh seasonal queensland fruits (gf)

premium cheese selection | sundried fruits, condiments, crackers

soakers

pure beef sausage rolls | smoky tomato

catalan egg custard tartlets