

Buffet Menu

Package 1

choice of 4 mains, 4 salads, 2 desserts, bread selection

\$75.50pp

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Main's

House Made Potato and Sage Gnocchi

three cheese sauce, green peas, truffle oil

Tablelands Grass Fed Scotch Fillet

wild mushrooms, baby spinach, port wine jus

G/F, D/F

Slow Cooked Master Stock Beef Cheeks

coconut rice, chilli, shallot and fried garlic sambal

G/F, D/F

Crispy Pork Belly

green papaya and coconut salad, chilli jam

G/F, D/F

Seared Atlantic Salmon

pineapple and mint, gula meluka syrup

G/F, D/F

Cauliflower and Chick Pea Curry

fried halumi, garlic naan bread

Lamb Meatballs

soft polenta, gremolata

D/F

Crispy Skin Barramundi

millers mash, salsa verdes

G/F

Moroccan Flame Grilled Chicken

eggplant and roast capsicum salsa, mint yoghurt

G/F

Macadamia Crumbed Pork

millers apple sauce

D/F

G/F = Gluten Free

D/F = Dairy Free