



# Buffet dining menus

## *Spinnaker* – non-seafood \$65 per guest

### **Canapés**

Chef's selection of 2 canapés

### **Main**

- Whole double smoked leg ham, carved from the bone and served with mustard selection
- Beef sirloin served with béarnaise
- Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles
- Wild mushroom, spinach and lemon risotto
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
- Selection of fresh breads

### **To Finish**

A selection of individual gourmet desserts with coffee and assorted teas.

## *Port Jackson* – seafood \$75 per guest

### **Canapés**

Chef's selection of 3 canapés.

### **Main**

- Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce
- Whole double smoked leg ham, carved from the bone and served with mustard selection
- Beef sirloin served with béarnaise
- Green lip mussels with angel hair in chef's own tomato and white wine sauce
- Sides of smoked salmon with capers, Spanish onion and lemon dill dressing
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved

parmesan

- Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
- Selection of fresh breads

#### **To Finish**

- A selection of individual gourmet desserts with coffee and assorted teas
- Platter of mixed cheese, nuts & dried fruit with lavosh

### *Quayside* – premium seafood **\$115** per guest

#### **Canapés**

- Peking duck pancakes with cucumber, shallots and hoisin sauce
- Mediterranean vegetable tarts with Greek feta
- Assorted sushi and sashimi
- Smoked salmon tartlets

#### **Main**

- Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce
- Lamb racks roasted in maple and rosemary
- 630g lobster with tarragon butter and lemon
- Chicken breast fillet with asparagus and seeded mustard cream sauce
- Sides of Tasmanian smoked salmon with capers and dill mayonnaise
- Wild mushroom, spinach and lemon risotto
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
- Selection of fresh breads

#### **To Finish**

- A selection of individual gourmet desserts with coffee and assorted teas
- Platter of mixed cheese, nuts & dried fruit with lavosh