



**BUFFET \$85PP**

### CANAPES

Herb cured Tasmanian Salmon, baby herbs, golden trout caviar  
Seared lamb loin, cucumber salsa, caraway yoghurt, hazelnuts  
Goat's curd mousse crostini, honey caviar, thyme, pear

### MAIN

#### HOT

Seafood paella of fish, calamari, prawns, clams, saffron, fresh herbs and peas  
House made spinach & ricotta gnocchi, paprika sauce, herbed ricotta mousse, parmesan  
crisp, pine nuts  
Roasted eye fillet of beef, morel mushroom jus  
Pork roast, crackling, apple compote  
Potato gratin  
Steamed mix vegetables, nut butter

#### COLD

Rocket, pear, parmesan, hazelnut salad  
Fennel, orange, lonza, herb salad  
Garden salad  
Assorted breads

### DESSERT

Assorted treats from the patisserie :  
Steamed pudding, petit fours, ginger cake mousse, berries and cherries