

# Sample Buffet Menu.

Sample the finest ingredients and freshest produce in one of our three buffet selections.

## Standard Buffet

### Canapé's

On arrival

### Buffet Selection

Garlic crusted beef, shiraz jus

Thai chicken curry, coriander and coconut cream

Crispy whiting, galley aioli

Roasted gourmet potato, coated with olive oil on a bed of sea-salt

Panache of seasonal vegetables

New Norcia Bakery loaves

North West prawns

### Dessert Selection

Petites fours

Éclairs

Dessert shots

Selection of Twinings teas and freshly brewed coffee

# Sample Buffet Menu.

## Gourmet Buffet

### Canapé's

On arrival

### Entree

Fresh Linguini, prawns, basil and tomato

### Buffet Selection

Roast sirloin of beef

Marinated chicken thigh

Crispy whiting, galley aioli

Roast potato, roast pumpkin

Panache of seasonal vegetables

New Norcia Bakery loaves

Chef's salad selection

### Dessert Selection

Platters of petite desserts

Selection of Twining's teas and freshly brewed coffee

## Seafood Buffet

### Canapé's

On arrival

### Buffet Selection

North west king prawns

Salt and pepper squid

Fresh oysters, chilli mussels galley aioli

Roast leg of south-west lamb, mint sauce herb

Crusted fish, native lemon myrtle

Harvey beef ragout, Margaret River Cabernet golden roast potato, roast pumpkin cauliflower, broccoli, carrot, yellow squash and snow pea panache

Cos lettuce, roast cumin, pumpkin, garlic, Romano cheese, aged balsamic

Orange, rocket and pine nut salad with our chefs special dressing

Lemon, chervil parsley pasta salad

New Norcia Bakery loaves

### Dessert Selection

Petits fours

Éclairs

Dessert shots

Selection of Twining's teas and freshly brewed coffee