



Seafood Buffet

Chefs selection of crusty bread display

*Crisp romaine, hand picked mesclun lettuce
Wild rocket.*

*Selection of balsamic, lemon, italian, french,
caesar, cocktail and thousand island dressing.
Manzanilla olives, dried tomatoes, anchovies,
crispy bacon, havd parmesan cheese, mustards,
assorted chutneys and relish's.*

Cold Selection

*Local fresh seafood
Large prawns, fresh oysters
Cooked spanner crabs
Served with chefs condiments and sauces*

Hot Selection

*Fresh snapper fillets
Grilled snapper fillets, smoked salmon,
tomato béarnaise sauce*

*Breast of chicken
Cream cheese and chive mousse,
Roast medley of vegetables
Chilli tomato jam*

*Lamb noisettes
Noisette of lamb
Braised in honey, grain mustard and rosemary
Pumpkin risotto, caramelised onions and rosemary*

*Roast aged scotch fillet
Wild mushroom ragout, fresh herbs,
truss tomatoes*

Selection of fresh steamed vegetables

Desserts

*Selection of decadent gâteau's, torts & pastries
Double cream, selection of berry coulis
And condiments*

Tea, coffee

Book now at reception \$59

*Tuesday 3 November
from 12pm*

*Fashions in the Field Competitions.
Lucky Door Prize - Lingerie Parade
Cup sweeps will be on sale in Spinnakers from 11.30am*

