



# Continental Lunch Buffet

## *Leaves and sprouts*

Mix organic greens

With baby tomato, capsicum, sliced onion, shaving parmesan, and herb crouton

## *Accompaniments Dressing:*

Caesar, French, Italian, Thousand island, Balsamic vinegar, Virgin olive oil

## *Cold appetizer*

Salad prawns with honeydew melon

Cold pasta salad with smoked chicken breast and mushrooms

Hot smoked local mackerel and horseradish cream

BBQ roasted duck wrapped in pancake

Young mango salad with dried shrimps and chilli

Spicy beef salad with chilli, fresh coriander and mint

## *Soups form the trolley*

Fisherman's seafood chowder

Garlic and herb crouton

## *At the Kitchen counters*

Mix and match your pasta

Spaghetti, penne, fettuccini

Alio olio, homemade tomato sauce, mushroom and cream

## *Main dishes*

Steamed fragrant rice

Wok fried seasonal vegetable with oyster sauce

Crispy fried sea bass with Thai chilli sauce

Tender beef rendang with red chilli

Slow roasted chicken medallion with kalian pink peppercorn jus

Slow baked Tasmanian salmon with lemon capers sauce

## *Dessert*

Seasonal fruit skewer

Strawberry cheese cake

Green tea Tiramisu

Fresh made fruit tart

Milk chocolate mousse cake with candied citrus zests

Chocolate and passion fruit macaroon

Selections of homemade ice cream

Coffee or Tea

*\*The above menu subject to change without prior notice*

*\*The above menu is applicable for minimum 20 guests.*