

Buffet Menu

CHILLED SEAFOOD

Chilled North Australian prawns served with a Kakadu plum infused aioli
South Australian oysters with a shallot, chive & red wine vinegar *Gf*

NATIVE BUSH BEEF SALAD

Slow roasted beef sirloin spiced with lemon myrtle, served medium rare atop mescaline & parmesan salad, drizzled with horseradish aioli cream *Gf*

LITCHFIELD MANGO CHICKEN

Roasted chicken fillets with a Thai inspired marinade, served on a bed of jasmine & black rice & topped with mango cheeks, coconut & coriander *Gf*

TOP END REEF FISH

In season local reef fillets roasted with a basil, parsley & Australian macadamia nut golden crust, served with rocket & lemon slices *Gf, N*

MEDITERRANEAN STYLE ROAST VEGETABLE & QUINOA SALAD

Roasted eggplant, capsicum & zucchini tossed through quinoa with lemon EV olive oil *Gf, Vg*

SIDES

Crunchy cos salad *Ve*

Tomato, pesto & fetta salad *Gf, Ve, N*

Baby chat potato salad *Gf, Ve*

Roasted seasonal vegetables in garlic, rosemary & olive oil *Gf, Vg*

DESSERT

Territory homestead mango, apple & pineapple crumble with vanilla bean ice cream *Ve*

Mini pavlovas topped with fruit & cream *Gf, Ve*

Tropical fruit *Gf, Ve* & cheese cake *Ve, N*

Gf *Lf* *Vg* *Ve* *N*
GLUTEN FREE LACTOSE FREE VEGAN VEGETARIAN CONTAINS NUTS