

# Buffet Menu

## SEAFOOD ON THE ROCKS

Chilled Australian prawns, shucked S.A. oysters and marinated baby octopus *Gf*

## SANTA MARIA BEEF

With jus and fried shallots, served medium rare *Gf*

## LITCHFIELD MANGO CHICKEN

Roasted, with mangoes and coconut, served on a bed of jasmine rice *Gf*

## NORTHERN TERRITORY REEF FISH

Baked with lemon zest, olive oil and fresh dill *Gf, Df*

## SUMMER VEGETABLE TIAN

Roasted summer vegetable stack with parmesan and herbs *Gf, Ve*

## CRUNCHY COS SALAD – CAESAR STYLE

Croutons, bacon, anchovies and shaved parmesan served on the side

## MIXED MESCULIN LEAF SALAD

With a light vinaigrette *Gf, Ve*

## TOMATO, HOUSE MADE PESTO AND FETA SALAD

With a balsamic reduction and Australian extra virgin olive oil *Gf, Ve*

## BABY CHAT POTATO

With a house made aioli and caper dressing

## FRESHLY BAKED BREAD ROLLS

Served with butter

## DESSERT

Chef's selection of cakes, warm crumble, tropical fruit and fresh cream  
Ice cream and chocolate sauce

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