

# Sydney Harbour Buffet

## Seated Buffet

Portuguese style chicken marinated in fresh chilli, lime & parsley (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato, olive oil dressing

Potato au gratin – layers of potatoes, onion and parmesan cheese (V/GF)

Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)

Platters of fresh tiger prawns accompanied with seafood aioli (GF)

Salt & pepper calamari served with a homemade aioli

Grilled Mediterranean vegetable pesto pasta salad served with roasted pine nuts

King prawn, crab meat & avocado seafood salad

Green salad bowl tossed with wild rice, toasted soya glazed nuts & seeds finished with a herb vinaigrette (VG)

Antipasto platter of cured meats, marinated vegetables and cheeses (GF)

Mixed leaf salad with parmesan & balsamic reduction (V/VG without the parmesan)

Crisp, freshly baked dinner rolls

## **Dessert**

Homemade butterscotch cake served  
with white chocolate ganache

Chocolate ganache tart with Chantilly cream

Seasonal fresh fruit platters

## **Additional Menu Items (\$5.00 per person per item)**

Triage of salmon – whole baked salmon, smoked salmon and  
salmon caviar topped with caperberries (GF)

Sydney rock and pacific oysters

Honey glazed baked leg of ham

Rare roast beef

Antipasto platters

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VG) = VEGAN