

VIEW 42° DINNER BUFFET



\$75.00 PER PERSON

COLD SELECTION

View 42° Caesar salad with grilled bacon, poached egg and white anchovy

Japanese style slaw with toasted macadamia's, black sesame and Goma dressing **(g, v, d)**

Roasted garden vegetable and baby spinach salad with mild curried coconut dressing **(vg, v, d)**

Roasted beetroot, baby carrot and haloumi salad with toasted pinenuts and orange balsamic and balsamic **(v)**

Vietnamese mushroom and noodle salad with chili, mint, coriander, bean sprouts and noac cham dressing **(g, d)**

Charred baby cos salad with sauteed prosciutto, avocado, Danish fetta and crispy basil **(gf, d)**

Spanish Roasted cauliflower and chickpea salad with smoked paprika, red peppers, fresh herb and garlic yoghurt **(g, v)**

ON ICE

Australian cooked king prawns **(g, d)**

Fresh Tasmanian oysters **(g, d)**

Pickled Australian squid and vegetable salad **(g, d)**

Charcuterie board of local house smoked and cured meats **(g, d)**

Marinated and grilled chicken salad with Moroccan tomato salsa **(g, d)**

Local smoked salmon with seasoned wakame, coriander and yuzo aioli **(g)**

Petuna Macquarie harbour whole baked ocean trout with classic salsa verde **(g,d)**

Seared Tasmanian scallops & prawn salad with grilled asparagus, baby spinach and a fresh mango & coriander dressing **(g,d)**

HOT SELECTION

Classic creamy seafood chowder

Crispy Portuguese Fish with spiced harissa aioli

Spicy pan seared calamari with Tasmanian bush dust **(g, d)**

Seafood Paella with freshest available seafood in a classic sauce

Cape Grim BBQ Brisket with a corn and red pepper salsa and house made smokey BBQ sauce **(g)**

Scottsdale pork belly with a Szechuan style spiced apple compote and crispy bhok choy **(g)**

Steamed garden greens with fresh lime and lemon myrtle butter **(g, v, d)**

Tasmanian truffle baked sweet potatoes **(gf, v, vg)**

Cauliflower and Broccoli Mornay with Wineglass Bay Vintage Cheddar **(v)**

Garlic and rosemary creamy potato bake with Ashgrove pepperberry cheese **(g, v)**

DESSERTS

Selection of Ice creams and sorbet **(v, gfo)**

Selection of house made fruit and chocolate tarts **(v,)**

Seasonal fresh fruit salad **(v, g, d, vg)**

Assorted filled croissants, profiteroles and beignets **(v)**

Freshly made donuts and warm toasted waffles with cinnamon scented maple

Selection of Tasmanian cheeses, spiced nuts, port soaked fruits and crisp bread **(gfo, v)**

AVAILABLE **6:00PM - 8:30PM** | BOOKINGS **(03) 6471 4361**