

# VIEW 42° DINNER BUFFET



\$65.00 PER PERSON

## CARVED MEATS

(Two meats served daily on rotation)

### Roast Lamb with Mint Jelly *(GF, DF, NF)*

Tender, slow-roasted leg of lamb, carved to order and paired with house-made mint jelly and herb-infused jus.

### Honey-Mustard Chicken Thighs *(GF, DF, NF)*

Succulent skin-on chicken thighs, oven-roasted and glazed with a rich blend of spices.

### Honey-Glazed Boneless Ham *(GF, NF)*

Premium boneless leg ham, baked to perfection and finished with a sticky honey-mustard glaze. Served with a side of seeded mustard.

### Roast Beef with Gravy *(GF, DF, NF)*

Slow-cooked wild clove beef, sliced and served with a rich, traditional onion gravy.

## HOT DISHES

### Cauliflower Mornay *(V, NF)*

Creamy cauliflower bake made with Wineglass Bay smoked vintage cheddar.

### Roast Vegetables *(GF, VG, NF)*

A colourful medley of pumpkin, potato, carrot, and zucchini. Oven-roasted with rosemary, sea salt, and extra virgin olive oil for a rich, rustic flavour.

### Steamed Seasonal Greens *(GF, V, NF)*

Fresh broccoli, green beans, and garden peas, lightly steamed and tossed in herb-infused butter.

### Roast Potato & Pumpkin *(GF)*

Crisp-edged potato and sweet pumpkin, roasted with rosemary, cracked black pepper, and sea salt.

### Soup of the Day

### Chefs Creation of the Day

## SALAD BAR

### Creamy Potato Salad *(GF, DF, VG, V)*

Classic potato salad with chopped egg and spring onion, coated in a light mustard-mayo dressing.

### Garden Salad *(GF, DF, VG)*

A fresh mix of lettuce, tomato, cucumber, shredded carrot, and red onion, lightly dressed with house vinaigrette.

### Pasta Salad *(V)*

Al dente pasta tossed with capsicum, olives, and red onion in a tangy Italian-style dressing.

### Vietnamese Mushroom & Noodle Salad *(GF, DF, GF, V)*

Chilli, mint, parsley, bean sprouts and noac cham dressing.

## COLD SECTION

### Tasmanian Artisan Meat Board

Locally sourced, handcrafted Tasmanian smallgoods and charcuterie. Served with marinated olives, house-made chutney, and toasted sourdough.

### Tasmanian Smoked Salmon Platter

Cold-smoked Tasmanian salmon, served with capers, pickled red onion, and lemon wedges.

### Sliced Beetroot & Feta (GF, V)

Thin slices of roasted beetroot layered with creamy feta, rocket, and toasted walnuts, drizzled with balsamic glaze.

## DESSERTS

### Mini Pavlovas (GF)

Crisp meringue shells with soft, marshmallow centers, topped with fresh cream and seasonal fruit.

### Apple Crumble with Custard

Spiced apple compote beneath a golden buttery crumble, served with smooth vanilla custard.

### Profiteroles

Light choux pastry filled with cream and drizzled with chocolate.

### Ice Cream Selection

A trio of classic ice cream flavours.

### Selection of House Made Fruit and Chocolate Tarts (V)

### Seasonal Fresh Fruit Salad (V, GF, DF, VEG)

## Optional Additions

### Tasmanian Artisan Cheese Board for Two – \$27

A selection of Tasmania's finest cheeses: creamy brie, sharp aged cheddar, and bold blue. Served with seasonal fruits, nuts, and crisp crackers.

### Tasmanian Seafood Platter for Two – \$50

Premium, locally sourced seafood: freshly shucked oysters, salmon roulade, chilled prawns, chilli mussels, smoked salmon, and tender calamari. Served with lemon wedges, house-made seafood sauce, tartare, and artisan bread.

Gluten-Free (GF), Dairy-Free (DF), Vegetarian (V), Vegan (VG), and Nut-Free (NF)

## PRICING:

Full price 12 years and above - \$33 per child (4–11 years) - Free for children 3 yrs and under.

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