

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 (v)

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

House made Garden salad, Danish fetta and house made Honey and balsamic dressing (g,d)

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

ON ICE

Ocen flow everyday one option change: - Australian king prawn OR oyster and Nam Jim Mussels

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 yuzu aioli (g)

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

Seared Tasmanian prawn salad with seasonal vegetable, baby spinach and a citrus yuzu & coriander dressing (g,d)

HOT SELECTION

Soup of the day

Chef's creation of the day

Every day different option of: Grass feed Beef/ Lonsdale leg of lamb/Tasmanian pork striploin/ Moroccan spiced Chicken.

Crispy Portuguese fish with spiced harissa aioli

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

Steamed garden greens with fresh herb and lime butter (g, v, d)

Tasmanian truffle baked sweet potatoes (g, v, vg)

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

Garlic and rosemary creamy potato bake with Ashgrove pepper berry 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 profiteroles and beignets (v)

Freshly made donuts and warm toasted waffles with cinnamon scented maple

Selection of Tasmanian cheeses, spiced nuts, dried fruits and crisp bread (gfo, v)

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