

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

Potato Mornay *(V, NF)*

Creamy potato 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