

# 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)

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

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

## ON ICE

**Every day one option of: Australian cooked king prawns and Nam Jim Mussels**

**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 yuzu 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 lime & coriander dressing (g,d)

## HOT SELECTION

**Soup of the day**

**Chef's creation of the day**

**Every day a different option of: Cape Grim BBQ Brisket/ Scottsdale pork belly/ Moroccan 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 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 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**