

Seafood Buffet – Friday 14th October 2011



Price

\$65.00 per adult

\$40.00 per teenager 10 – 16

\$15.00 per child 5 – 9

0 – 4 year old dine free

Members receive a further 10% discount

Clam chowder with Hot bread

Seafood selection

Fresh Tasmanian oysters on ice, Cooked king prawns, Shrimp, squid and mussel salad, Scallops aioli on half shell, Tasmanian smoked salmon, Smoked trout pate, Smoked mackerel

Antipasta

Dolmades, Bell peppers stuffed with goats cheese, Chargrilled capsicums, Roast artichokes, Marinated egg plant, Garlic mushrooms, Sun dried tomatoes & olives, Sardine fillets w spicy salsa

Salads

Cherry bocconcini mixed tomatoes and basil dressing, Caesar salad and flaked salmon, Crushed chat potatoes pine nut chive mayonnaise, Tossed crisp salad greens sweet herb dressing, Asian coleslaw, Tuna & pesto pasta

Hot variety

Pan fried Szechuan pepper berry trout fillet

Crispy beer battered flathead tails

Steamed blue eye in white wine & forest mushroom sauce

Atlantic salmon patties

Traditional roast turkey, roasted vegetables

Roast beef sirloin, Yorkshire pudding

Roast vegetables & baked chat potatoes

Dessert

Market fresh fruit & seasonal berry salad, Tiramisu, Mango panacotta, Raspberry cream cheese slice with mixed berry compote, Tropical fruit pavlova, Baked cherry cheesecake, Chocolate mousse cups, Brandy snaps, Crème caramel

Cheese platter

Freshly brewed coffee tea and herbal infusions