

FOOD STATIONS

INTERACTIVE AND PROGRESSIVE

ANTIPASTO

FINEST ITALIAN AND AUSTRALIAN CURED MEATS, SPECIALITY CHEESES, MIXED SICILIAN AND LIGURIAN OLIVES, SUN BLUSH TOMATOES, SMOKED SALMON, BASIL AND PINE NUT PESTO, GREEN OLIVE TAPENADE, CHAR GRILLED VEGETABLES, ROSEMARY GRISSINI, FLAT BREAD, CONFIT GARLIC CROSTINI

SEAFOOD DEGUSTATION

PROGRESSIVE SEAFOOD BUFFET SERVED WITH ACCOMPANIMENTS AND DRESSINGS

FRESHLY SHUCKED CENTRAL COAST OYSTERS
TASMANIAN SMOKED SALMON
MARINATED WHITE ANCHOVIES
CARPACCIO OF SASHIMI TUNA & KINGFISH
SEARED QUEEN SCALLOPS
BARBECUED BALLINA PRAWNS
CHARRED MORETON BAY BUGS
WHOLE BAKED LOCAL LINE CAUGHT GOLDBAND SNAPPER

YAKITORI GRILL

MIXED BARBECUED BAMBOO SKEWERS INSPIRED BY A RECENT TRIP TO JAPAN

DUKKAH CRUSTED LAMB WITH CUMIN RAITA
LIME AND CORIANDER CHICKEN WITH MANGO SALSA
BALLINA PRAWN AND LA BOQUERIA CHORIZO SAMORIGLIA SALSA
CAJUN SPICED SWORDFISH AND CAPONATA WITH TARTAR
HONEY GLAZED HALOUMI AND MEDITERRANEAN VEGETABLES

WOOD FIRED PIZZAS

AWARD WINNING QUATTRO WOOD FIRED PIZZA
MADE USING LONG REST LOW YEAST DOUGH
THE FINEST LOCAL AND IMPORTED INGREDIENTS AND TOPPINGS
GLUTEN FREE AVAILABLE

TRIO OF PASTA

GNOCCHI FRITTI WITH ASPARAGUS AND PESTO CREAM SAUCE BABY BASIL AND SHAVED

PARMESAN

BRAISED BORDER RANGE RABBIT AND TUSCAN CABBAGE PAPPAREDLE
SEARED PRAWN WITH ROAST GARLIC CHILLI TOMATO SAUCE LINGUINI AND ROCKET

TRIO OF RISOTTO

SMOKED CHICKEN SEMI DRIED TOMATO AND ASPARAGUS
BALLINA PRAWN BAROSSA VALLEY SPECK AND PEA
PORCINI AND MIXED FOREST MUSHROOM WITH SHAVED PARMESAN

GOURMET SANDWICH

THE ULTIMATE SANDWICH BAR

RARE ROAST GREEN PEPPERCORN CRUSTED SIRLOIN OF BEEF
WITH TARRAGON MAYONNAISE AND BABY LEAF SPINACH
BOURBON GLAZED BANGALOW HAM WITH BABY ROCKET AND BANGALOW COWS CURD
SMOKED CHICKEN CRISP COS LETTUCE AND ROSEMARY FIG CHUTNEY
TASMANIAN SMOKED SALMON DILL CRÈME FRAICHE AND CUCUMBER
ON LOCAL ARTISAN BREAD ROLLS

AUSSIE BARBECUE

GROUND WAGYU BEEF BURGER WITH MERSEY VALLEY CHEDDAR CHIPOTLE AIOLI
AND CRISP COS LETTUCE ON SEEDED BUN
PORK AND APPLE SAUSAGE BALSAMIC ONION RELISH ON MINI BAGUETTE

TAPAS GRILL

SOUTH AUSTRALIAN MARINATED LAMB CUTLET WITH SALSA VERDE AIOLI
SKEWERED SPICY GROUND WAGYU MEAT BALLS WITH GREEN TOMATO RELISH
BARBECUED BUTTERFLIED BALLINA PRAWN WITH GARLIC SUMAC AND CHILLI
PATATAS BRAVAS WITH TOMATO SALSA AND BLACK OLIVE
ZATAAR SPICED HALOUMI AND PUMPKIN SKEWER
BLISTERED LA BOQUERIA CHORIZO AND GREEN OLIVES

PREMIUM BARBECUE

SALUMI SPICED PORK AND FENNEL SAUSAGE PEPPERONATA AND SEBAGO POTATO MASH
NORTHERN TABLELANDS ABERDEEN ANGUS SCOTCH FILLET TRUFFLE POLENTA AND WILTED
SPINACH ORANGE AND ROSEMARY GLAZED ATLANTIC SALMON GARDEN SALAD AND
AVOCADO SALSA FRESCA

SEAFOOD BARBECUE

TAPAS STYLE FINGER FOOD FRESHLY BARBECUED

FINGER LIME AND GARLIC MORETON BAY BUGS

ROSEMARY SKEWERED SEAFOOD BROCHETTE

KING PRAWNS

SEARED SCALLOPS WITH GINGER AND SHALLOTS

FIRED BABY OCTOPUS WITH RASPBERRY VINEGAR