



(02) 87597607/0401922819

138 Cabarita Road Cabarita 2137
rgwatts2000@gmail.com
ABN: 73361134608

BUFFET

“Harbour Buffet”
\$135.00 p/p

Minimum 20 people

(Select 4 Dishes, 2 Salads and 2 Desserts)

Mixed bread rolls and butter included

COLD DISHES

Tasmanian smoked salmon, rocket lettuce, capers and Spanish onion
Steamed Balmain bugs with a Thai dressing and Asian slaw
Poached Queensland tiger prawns with house made cocktail sauce and lemon

COLD VEGETARIAN DISHES

Asian and Italian fused bruschetta with coriander, mint, ginger, Roma tomatoes
and bocconcini on toasted Panna di Cassa
Roasted seasonal vegetable frittata with Tasmanian Grandvewe goat's cheese

HOT DISHES

Tender Cape Grim grain fed sirloin coated in Dijon mustard and fresh garden
herbs served with roasted seasonal vegetables and red wine jus
Chicken Ballantine stuffed with apricots, spinach, mozzarella cheese and
pistachios. Wrapped in filo with a white wine and creamy mushroom sauce
Grilled Tasmanian salmon fillets served with salsa verde.



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“Harbour Buffet continued”

SALADS

Freshly tossed garden salad with masculine lettuce and house dressing
Quinoa eggplant, raisins, almonds, pumpkin seeds, tomato and kasoundi pickle
Edamame beans freekah and kale with lentils

DESSERTS

Classic French vanilla slice
Chef's chocolate and hazelnut brownies
Cheese Tasmanian and King Island with dried mixed fruits, nuts grapes and
lavash bread