



(02) 87597607/0401922819

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

BUFFET

“Ocean Water Buffet”
\$165.00 p/p
Minimum 20 people

(Select 5 Dishes, 2 Salads and 2 Desserts)

Mixed bread rolls and butter included

COLD DISHES

Poached Queensland tiger prawns with house made cocktail sauce and lemon
Tasmanian smoked salmon, rocket lettuce, capers and Spanish onion
Mixed Nigiri and sashimi with king fish, salmon and tuna served with pickled
ginger, soy sauce and Tasmanian wasabi

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 Grandveve goat's cheese

HOT DISHES

Australian grilled barramundi fillets on a bed of pommes Anna with a lemon and
saffron beurre blanc sauce
Spicy house made Malaysian Sarawak prawn laksa with herbed omelette,
coriander, mint, rice noodles, coconut, sprouts and chilli
Pot Au Feu with steamed Tasmanian salmon fillet, fennel, white wine, butter and
seasonal garden vegetables
Blue swimmer crab filo parcels with Asian salad and a Thai dipping sauce



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“Ocean Water continued”

HOT VEGETARIAN DISHES

Butternut pumpkin and sage ravioli in a white wine and cream sauce
Spinach and ricotta gnocchi in a roasted vegetable and Napolitana sauce
Classic quiche Florentine

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

Cheese Tasmanian and King Island with dried mixed fruits, nuts grapes and
lavash bread
Chef's chocolate and hazelnut brownies
Cheese and Cherrie strudel with vanilla bean cream Chantilly
Classic Viennese apple strudel with vanilla bean cream Chantilly
Five spiced panna cotta with fairy floss