



Seafood Dinner Buffet Monday - Thursday

Extensive selection of local seafood including Sydney rock oysters, king prawns, Petuna smoked salmon, lobster claws, gourmet salads, array of hot dishes, live cooking kitchen, daily specials, local cheeses, and decadent desserts.

\$49 per person

starters

Garlic Bread	8
Roma Tomato & Basil Bruschetta	8
Green Pea & Rocket Soup , toasted thick white bread	12
Steamed Local Black Mussels , in white wine, baby herbs, served with grilled sourdough	18/32
Tomato & Buffalo Mozzarella , pear balsamic, baby herbs	17
Petuna Smoked Salmon , baby salad leaves, homemade pickled cucumber	19
Soya Chicken Salad , fresh mint, soft noodles, chilli sesame dressing	17
Pacific Oysters , natural, mornay, or kilpatrick	18(6) 32(12)

mains

White River Veal Tenderloin , tagliatelle, cepe cream sauce	38
Slow Roasted Pork Belly , kipfler potatoes, apple & thyme jus	35
Herb Crusted Blue Eye Cod , crisp fennel & citrus salad, caper butter sauce	36
Seared Snapper Fillet , roasted capsicum, tomato salad, preserved lemon dressing	38
Char Grilled Kangaroo , potato and carrot rosti, macadamia nut pesto, beet root relish	36
Porcini & Asparagus Risotto , truffle oil	28
Fillet Mignon , grilled king prawns, steak fries, grilled tomato, béarnaise sauce	42