



Cloudland 2012

Buffet Menu 2 – Seafood & Eat it

(Minimum 30 guests)

Displayed on hand carved ice

Tasmanian smoked salmon

St Helen's rock oysters

Gardner's Bank king prawns

Marinated mussels

Ensalada of seafood w. lemon olive oil & garlic

Oyster shooters w. chili tomato gazpacho

Petite house baked breads w. a selection of butters & relishes

From the heat

Roasted fillet of beef w. mustard crust & garlic chats

Caramel pork loin w. caramel apple confit

Pesto crusted chicken w. sage & olive jus

Pan seared reef fish three citrus butter

Penne pasta w. basil, olives & shaved regano (v)

Aurora lamb w. Victorian asparagus & chocolate balsamic

Combination fried rice w. prawn, cashews & shaved ommelette

Potato bakes w. cream, garlic & chive (v)

Panache of vegetables w. lemon butter glace (V)

Sweets

Selection of house baked pastries & slices

Australian farmed cheeses w. native fruits & red onion confit

Assorted gateaux, tortes w. seasoned berries & chocolate fondue

Selection of sweet delicacies w. our famous chocolate fountain

Shots of trifle w. brandied anglaise

An array of seasonal tropical fruit

Selection of infused teas & freshly brewed coffee

Petit fours & chocolates

\$110.00 per person

Menu