



Soup and bread station

\$70 per person

Leek and potato

Assorted dinner rolls, potato and rosemary loaf, ciabatta, garlic cob

Salad and seafood selection

Premium Tasmanian oysters and gulf prawns, jalapeño cocktail sauce and dill aioli

Royal blue potato salad, sweet paprika, sour cream and chive dressing

Caprese salad of vine ripened tomatoes, cherry bocconcini, aged balsamic and fresh basil

Chicken, wild mushroom and chestnut dartois, Dijon and tarragon cream

Seared salmon, smoked bacon, salmon roe, cress espuma

Country duck liver pate, pickled vegetables, wild mushroom brioche

Roasted red beetroot, arugula, hazelnut, goats cheese, sherry and shallot vinaigrette

Tuscan bread salad of ciabatta, soused tomato, Spanish onion, roast pepper, red wine dressing

Chili and ginger pork, shredded vegetable slaw, cashew and tamarind dressing

Garlic and thyme roasted field mushrooms, gremolata, parmesan

Hydro lettuce, crumbed artichokes, green olives, sauce romaine

Fennel panna cotta, tuna, olive oil, crisp kataifi pastry

Crispy egg, asparagus spears, shrimp, sauce gribiche

Hot selection *

Roast pork rump, crackling, caramelised gala apple, thyme jus

Artichoke ravioli, baby clams, gulf squid, saffron cream sauce

Barramundi fillet, leek and potato parmentier, celery veloute

Veal saltimbocca, prosciutto ham, green asparagus, white wine veal jus

Ocean trout fillet, cannellini bean gnocchi, cauliflower cream

Slow roast grain fed sirloin, kipfler chips, pommery mustard jus

Chicken tajine, aromatic vegetable cous cous, toasted almonds, plum chutney

Braised lamb shank, glazed young vegetables, potato puree

Snapper and prawn cannelloni, dill cream, pecorino cheese

Pork and chicken "Pot au Feu", carrot, onion, turnip and potato

Roast nicola potatoes, smoked bacon, melted raclette

Oven roast root vegetables, sage butter

**6 dishes from this selection feature nightly*

Dessert selection

Sesame seed mousse

Vanilla cheesecake with rhubarb compote

Roasted quince butter cake

Gingerbread spiced brulee

Flourless chocolate and cherry cake

Chestnut crème tartlet

Spiced pineapple and orange compote

Plum and hazelnut frangipane fruit bande

Pecan nut and honey tart

Pistachio, date and chocolate meringue

Austrian strudel with crème anglaise

THE SEBEL



CAIRNS