
food stations

- conditions apply

oyster, sushi & sashimi station

\$22.50

freshly shucked oysters

- **with a choice of sauces**
spiced avocado & coriander
ponzu dressing & shallot
cocktail sauce with flying fish roe
wakami seaweed salad
fresh lemon, lime

sushi

assorted hand rolled sushi
salmon, cucumber & pickled ginger
californian roll
tuna, asparagus, sweet mayonnaise

sashimi

fresh salmon
fresh yellow or blue fin tuna
fresh yellow tail kingfish
local gold band snapper

- **assorted dipping sauces**
light soy
wasabi
sweet mayonnaise
sweet ginger & chilli
japanese pickles

asian noodle & satay station

\$17.50

noodle selection

keow tao (flat rice noodle with smoked bbq flavour)
pad thai (thai bean noodle with prawn, egg, beansprouts, true thai flavour)
baa mee (hokkein noodle with chicken, vegetables, chilli, sweet soy)
singapore noodles (thin egg noodle with light curry flavour)

satays

chicken
beef
lamb
pork
prawn (additional \$3.50 per person)

- **assorted dipping sauces**
spicy peanut satay
hoi sin & sesame
bbq plum
chilli & garlic

food stations (continued)

italian market station

\$17.50

pasta selection

penne
ravioli (meat, seafood, vegetarian)
fettuccini
potato gnocchi

base sauces

tomato & basil
mascarpone & tarragon
white wine & parmesan cheese

additional items

shaved parma ham
grilled eggplant
semi dried tomatoes
capers
smoked salmon
kobe beef balls
assorted mushrooms
spanish onions
mozzarella cheese
garlic
double smoked ham

dessert & cheese station

\$12.50

dessert

mini lemon/passionfruit meringue tartlets
chocolate brownie
hazelnut praline torte
seasonal fruit, king island yoghurt & toasted nuts
crème brulee in glasses
white chocolate mousse & seasonal berries

- **served with selected sauces**
raspberry
passionfruit
chocolate
king island pure cream

cheese

local cheddar (kenilworth vintage)
gippsland blue
king island triple cream
udder delighted marinated cherve

- **served with**
poached pears
assorted wafers, oat biscuits & fruit bread