

## SEAFOOD BUFFET

Queensland Tiger Prawns

Freshly Shucked Sydney Rock Oysters

Marie Rose, mignonette, house Tabasco, lemon

## CHARCUTERIE

Chef's Selection of Meats

Prosciutto di Parma Villani, LP's Hot Salami Cotto + Mortadella

St Malo bakery sourdough, cornichons + guindillas,  
mixed marinated olives, pickled artichokes, Pepe Saya butter

## SALAD BAR

Watermelon Salad feta, mint, lime (V, GF)

Shutters Caesar Salad cos lettuce, smoked bacon, pecorino, anchovies,  
sourdough croutons

## HOT STATION

Osso Buco creamy polenta (GF)

Chicken Fricassée mushroom & tarragon sauce (GF)

Grilled Snapper saffron beurre blanc (GF)

Spinach and Basil Pesto Rigatoni (V)

Roasted Potatoes bravas sauce (VGN, GF)

Steamed Green Beans confit garlic butter (VGN, GF)

## CHEESE

*dried fruits, nuts + lavosh, crackers*

Berry Creek Oak Blue, Gippsland

Double Cream Brie, Adelaide Hills

Cloth-Ashed Cheddar, Victoria

## DESSERT BAR

Family-style Tiramisu

Sliced Fresh Fruit

## CHILDREN

Penne Bolognese, Chicken Tenders + Fries, Mac + Cheese Bites