

Valentine's Dinner Buffet

\$55 per person

Welcome

Artisan bread rolls V

Butter and extra virgin olive oil V

Cold Beginnings

Strawberry and baby leaf salad with feta and balsamic glaze GF V

Roasted beetroot and orange salad with honey citrus dressing GF DF V VG

Smoked chicken and avocado Caesar salad NF

Deconstructed garden salad V DF NF VG

Charcuterie board

Comfort and Indulgence

Creamy mushroom and spinach penne V

Tomato and basil linguine finished with parmesan V

Main Selections

Herb roasted chicken thighs with lemon, garlic and thyme GF DF

Slow braised beef with red wine jus GF DF

Baked market fish with herb butter sauce GF

Slow baked champagne ham GF

Roasted seasonal vegetables with olive oil and fresh herbs GF DF V VG

Sweet Finale

Warm chocolate brownie with berry coulis V

Vanilla panna cotta with strawberry compote GF V

Chocolate fountain and condiments V

Fresh seasonal fruit platter GF DF VG