

NEW YEAR'S EVE BUFFET DINNER



Premium dinner buffet at Straits Cafe with a glass of sparkling on arrival \$99 for adults | \$65 for teens (13-17 years old) | \$30 for children (4-12 years old)

Cold buffet

Whole West Australian cooked prawns

Shucked oysters with traditional condiment (g/f)

Antipasto boards, selection of cold cuts, marinated vegetables, feta, mixed wild olives, dip of the day Bread basket

Thai beef and noodle salad Zesty coleslaw (g/f, v)

Greek salad (g/f,v)

Make your own Caesar salad

Carvery

South West roast beef, horseradish jus and Yorkshire pudding

Hot buffet

Barbecue chicken cutlets and charred corn (g/f, d/f, n/f)

Grilled Tasmanian salmon, lemon dressing (g/f, d/f, n/f)

Roast lamb rumps, pearl couscous and apricot

Chilli mussels (g/f, n/f)

Roast butternut pumpkin and potato (g/f, v)

Cavatelli pasta, bocconcini, market vegetable and salsa verde (n/f)

Green pea pilaf rice (g/f, d/f, v, n/f)

Steamed seasonal greens with lemon evoo (g/f, v, d/f, n/f)

Dessert

Chocolate fountain, fresh strawberry, melon and marshmallows (g/f)

Oreo cookies and cream brownie (n/f)

Clementine trifle

Blueberry and lavender panna cotta (g/, n/f)

Chestnut chocolate pots, salted caramel

Fresh sliced seasonal fruit and vanilla honey yoghurt (g/f)

Fine Australian cheese selection with fig jam and crisp breads

Ice cream sundae station

^{* (}v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (g/f) gluten-free*, (n/f) nut-free*. Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

