



Ghost – Mixed Cuisine Buffet Menu

\$125 - per person

Select 4 dishes and 1 dessert

Selection of cold dishes:

Slow poached whole salmon with dill and cucumber mayonnaise.

Rocket salad with marinated beef eye fillet, honey toasted nuts, roasted capsicum and citrus fruits.

Selection of oysters, prawns and smoked salmon .

Platter of cold meats: ham of the bone, Hungarian salami, rare roast beef, smoked chicken and prosciutto.

Vegetarian dish:

Carpaccio of grilled eggplant, zucchini, tomatoes, pine nuts on rocket with a balsamic glaze.

Selection of warm dishes:

Moroccan Lamb cutlets, sweet potato mash & red wine demi glaze.

Whole baked marinated barramundi or snapper.

hoisin pork ribs on Chinese broccoli.

Lobster, prawns and scallop curry with saffron rice.

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Vegetarian dish:

Rigatoni with roast Mediterranean vegetables in a semi dried tomato & mascarpone sauce.

Buffet includes

Cherry tomato and avocado salad with maple glazed bacon, roasted vegetable quinoa salad with pine nuts and pecorino cheese, baked chat potatoes with garlic & thyme, bread rolls and butter.

Dessert selection:

Cheese platter with dried fruit, grapes and nuts
Caramel pear & apple crumble with vanilla bean ice cream
Chocolate and hazelnut brownies