

CELLAR BUFFET

Minimum 10 – maximum 12 guests

FULL BUFFET MENU \$105PP

Includes artisan bread selection with handmade butter, served with freshly made barista tea & coffee

TO START

Queensland Seafood Platter:

Poached Moreton Bay bug, lemon, sauce gribiche **DF GF**

Gold band Snapper ceviche, shallot, chilli, ginger, ponzu, gem leaf, crispy tortilla **GF DF**

Mooloolaba prawn cocktail, pickled cucumber, squid ink tapioca **GF DF**

Harvey Bay scallop, devilled gel, chorizo crumb **GF DF**

MAINS

Darling Downs beef short rib, baby onion, heirloom carrot, black garlic jus **GF DF**

Brisbane Valley quail, bok choy, soy glaze, toasted sesame **GF DF**

Daintree Barramundi fillet, braised finger fennel, capsicum & caper salsa **GF DF**

SIDES

Roast baby potato, garlic, rosemary **GF VG**

Garden leaf salad, citrus vinaigrette **GF VG**

SWEETS

Selection of Parliament petite cakes

CHEESEBOARD

Selection of local and Queensland cheeses, quince, oven roasted nuts, dried fruits, lavosh

GF - gluten free **DF** - dairy free **V** - vegetarian **VG** - vegan

