



T H E   S T A R F I S H   D E L I

### **Buffet 3**

- Antipasto platter of cured meats, marinated and pickled vegetables
- Crystal Bay Prawns with starfish dressing
- Clyde river natural oysters served with lemons wedges
- Tomato, basil and roasted pepper salad with olives, bocconcini and mixed leaves
- Seeded mustard and bacon potato salad
- Caesar salad
- Chunky greek salad
- Chef selection of vegetarian pasta
- Roasted lamb marinated in garlic & rosemary
- Chicken wrapped in prosciutto with roasted leek jus
- Herb crusted beef, roasted and sliced
- Steamed seasonal green vegetables
- Served with fresh baked bread and condiments

### **Dessert**

- Platter of seasonal fruit
- Pavlova with passionfruit, strawberries and cream
- A selection of freshly baked sweet things served with double cream

**Minimum of 25 people**  
**\$75 per head**