

THE OPERA BUFFET \$65PP

Available on Aussie Magic Blue Room & Bella Vista

STARTERS

Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil *(GF) (V) (VF) option available upon request*

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)
Creamy au Gratin Potatoes (V)

SEAFOOD

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
Deconstructed Caesar Salad (V, VG)

Crisp, freshly baked dinner rolls

TO FINISH

Chef's selection of house desserts made fresh on board daily
Seasonal fresh fruit platters
Tea, herbal teas and coffee

Appropriate menu items are Halal friendly

AOC Cater for: Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies