

HORIZON

S K Y D I N I N G

Salad Selections

Heirloom Tomato, Burrata & Basil with basil oil and aged balsamic (V, GF, NF)
French Green Bean & Fingerling Potato Salad with Dijon vinaigrette, shallot and parsley (V, VG, GF, DF, NF)
Watermelon, Feta & Mint with black olive and lemon (V, GF, NF)
Roasted Beetroot & Goat Cheese with baby leaves, walnut and orange dressing (V, GF)
Rocket, Pear & Roquefort Salad with candied walnut and pear vinaigrette (V, GF)
Quinoa, Roast Pumpkin & Macadamia Salad with baby spinach, herbs and citrus dressing (V, VG, GF, DF)
Roasted Sweet Potato & Native Herb Salad with Davidson plum dressing and toasted seeds (V, VG, GF, DF)
Green Papaya, Cucumber & Herb Salad with mint, coriander and lime dressing (V, VG, GF, DF, NF)
Salade Niçoise with baby potatoes, green beans, tomato, olives, egg and tuna (GF, DF, NF, Contains Seafood)

Seafood Catch & Salad Selection

Pacific Oysters (GF, DF, NF, Contains Seafood)
Balmain Bugs (GF, DF, NF, Contains Seafood)
Tiger Prawns (GF, DF, NF, Contains Seafood)
Sand, Spanner or Blue Swimmer Crab — subject to availability (GF, DF, NF, Contains Seafood)
Citrus-Cured Salmon with beetroot, dill, crème fraîche and capers (GF, NF, Contains Seafood)

Hot Buffet Entrées

Oysters Kilpatrick (GF, DF, NF, Contains Seafood, Contains Pork) and Oysters Mornay (GF, NF, Contains Seafood)
Bug & Prawn Arancini with lemon, herbs and saffron aioli (Contains Seafood)
Mini Beef Bourguignon Vol-au-Vent with mushroom, red wine jus and puff pastry (NF)
Crispy Potato & Comté Croquettes with Dijon mayonnaise and chives (V, NF)
Grilled Prawns à la Provençale with tomato, garlic, olive and parsley (GF, DF, NF, Contains Seafood)
Charred Corn Ribs with smoked paprika, lime and parmesan (V, GF, NF)
Roasted Pumpkin & Goat Cheese Tart with pepitas, sage and honey (V, NF)
Salt & Pepper Calamari with finger lime and lemon myrtle mayonnaise (Contains Seafood)
Crispy Pork Belly with apple mostarda, cider glaze and crackling (GF, DF, NF, Contains Pork)

Hot Buffet Mains

Slow-Roasted Beef Striploin with béarnaise sauce, peppercorn jus and French mustard (GF, NF)
Slow-Roasted Lamb Shoulder with rosemary, garlic, Dijon and natural jus (GF, DF, NF)
Lemon & Herb Grilled Chicken with garlic, thyme and oregano (GF, DF, NF)
Sea Bass Meunière with brown butter, lemon, capers and parsley (GF, NF, Contains Seafood)
Bouillabaisse-Style Seafood with white fish, prawns, mussels, tomato, saffron and fennel (GF, DF, NF, Contains Seafood)
Beef Bourguignon with pearl onion, mushroom and red wine (GF, DF, NF)
Roasted Cauliflower Steak with almond, caper, raisin, parsley and lemon (V, VG, GF, DF)
Seafood & Leek Gratin with prawns, white fish, Gruyère and herb crumb (NF, Contains Seafood)

Sides

Crispy Duck-Fat Potatoes with rosemary, garlic and sea salt (GF, DF, NF)
Charred Queensland Vegetables with zucchini, capsicum, eggplant and lemon (V, VG, GF, DF, NF)
Honey & Thyme Roasted Carrots with macadamia dukkah (V, VG, GF, DF)
Green Beans Almondine with toasted almonds, lemon and parsley (V, VG, GF, DF)
Lemon Herb Baby Potatoes with herb butter, lemon and parsley (V, GF, NF)

Dessert

Lemon & Passionfruit Tart (V, NF)
Crème Brûlée (V, GF, NF)
Dark Chocolate & Hazelnut Mousse (V, GF)
Pavlova (V, GF, NF)
Trifle (V, NF)
Mango & Coconut Panna Cotta (V, GF, NF — confirm setting agent)
Peach Melba & Raspberry Eton Mess (V, GF, NF)

This menu is subject to change based on seasonal availability and product supply.

Dietary guide: V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free | NF = Nut Free | Contains Seafood | Contains Pork

Dietary labels are indicative only and must be confirmed against kitchen recipes, sauces, suppliers and cross-contact procedures before guest use.