



## Father's Day Buffet Menu

Baker's basket, of chef's homemade breads and dips

Roast Pumpkin & Ginger soup

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### Hot Dishes

Prime steer Beef Sirloin, green peppercorn sauce

Roast Pork belly, pork scratchings, sweet & spicy sauce

Lemon thyme roasted chicken

Panko crumbed fish, tartare sauce

New season gourmet roast potatoes

Roast root vegetables, olive oil drizzle, balsamic glaze & toasted pine nuts

Minted baby green peas, olive oil butter, flakey sea salt

Steamed Fragrant rice, green peas & toasted coconut

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### Carvery

Champagne citrus glazed ham on the bone  
wholegrain mustard, gravy & apple sauce

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### Salad Bar

Red & white cabbage slaw, carrots, fennel, sultanas, citrus mayo

Garden salad, iceberg, mesclun, cucumber, vine ripe tomatoes, mint & crispy shallots

Waldorf salad, jazz apples, celery, grapes, toasted walnuts, sour-cream mayonnaise

Baby red potato salad, fried capers, shallots, gherkins, Italian parsley

Classic Shrimp cocktail

Half shell green lip mussels, fresh tomato & coriander salsa

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### Desserts

Baked Alaska - Vanilla ice-cream wrapped in light sponge with Italian meringue

Fresh fruit salad - A selection of seasonal fruits dressed in a light sugar syrup

Cream filled profiteroles, dipped in chocolate

Assorted cheesecake flavours

Filter coffee & Teas

Available on the Tea/ Coffee station

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**Price : Adults \$40 per head**  
**Children aged 9 and under \$20.0**  
**Lunch : 12 - 2.30PM**  
**Dinner : 5.30 - 8.30 PM**