



Daily Buffet Lunch Sample Menu

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

Chef's soup of the day

Hot Dishes

Lamb Korma -Mild lamb curry, coconut cream, tomato & Coriander

Prime steer Beef Sirloin, rosemary & Madeira glaze

Oven baked Corn-fed Chicken breast, Creamy wild mushroom & shallot sauce

Panko crumbed Market fish, sauce tartare & lemon wedges

Penne pasta, spring vegetables, basil, garlic & parmesan sauce, pinenuts

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

Steamed Fragrant rice, green peas & toasted coconut

Roast new season gourmet potatoes, rosemary, olive oil

Cold Buffet

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

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

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

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

Baby beet, spring onion, feta, basil & orange vincotto

Green lip mussels, tomato & coriander salsa

Dessert Buffet

Baked Alaska, Italian meringue peaks, vanilla bean ice cream, light sponge

Assorted cheesecake flavours

Cream filled profiteroles, dipped in chocolate

Hazelnut Chocolate tart, Rich chocolate ganache

Fruit salad with seasonal fresh fruit, cream Chantilly

Filter coffee & Tea

Weekdays : \$30 per head, Weekends & public holidays : \$35 per head.

Children aged 9 and under half price.

prices not valid for private events