



Sunday Roast Buffet – Sample menu

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

Chef's soup of the day

Hot Dishes

Mustard & Honey crusted Sirloin of beef, Madeira jus

Roast Pork belly, pork scratchings, sweet & spicy sauce

Lemon thyme roasted chicken

Smoked Barbecued spare ribs, finger onion & orange 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

Carvery

Champagne citrus glazed ham on the bone

wholegrain mustard, gravy & apple sauce

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

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

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

Price : Adults \$35 per head

Children aged 9 and under \$17.50

Prices not valid for private events