

Mothers Day Buffet Menu



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

Roast Pumpkin & Ginger soup

Hot Dishes

Thyme rubbed roast leg of lamb

Beef Casserole

Lemon thyme roasted chicken

Panko crumbed Hoki, 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

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

Chick pea Coriander & red onion salad

Classic Prawn cocktail

Half shell green lip mussels, fresh tomato & coriander salsa

Desserts

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

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

Orange & almond cake

Chocolate Tart

Assorted cheesecake flavours

Filter coffee & Teas

Price : Adults \$40 per head
Children aged 9 and under \$20.0
Lunch : 11.30 - 2.30PM
Dinner : 5.30 - 8.30 PM