



Pre-Christmas Lunch Buffet

15th November - 24th December



Soup & Bread

Baker's basket of breads and homemade dips
Chef's soup of the day

From the chef's Carvery

Champagne citrus glazed ham on the bone

Hots

Roasted chicken with creamy mushroom sauce

Half shell mussels in an Asian sauce

Panko crumbed fish & squid, lemon wedges, Sauce Tartare

Beef Stroganoff

New season gourmet roast potatoes, rosemary, olive oil and sea salt

Steamed fragrant rice

Roast pumpkin & Kumara, olive oil drizzle, balsamic glaze

Steamed seasonal vegetables

Salad Bar

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

Beetroot, Orange & Feta Salad

Chick pea, Coriander & red onion salad

Garden salad, iceberg, mesculin, cucumber, vine ripe tomatoes

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

Shrimps in a tangy cocktail dressing

Desserts

Baked Alaska - Ice-cream wrapped in light sponge with Italian meringue

Fresh fruit salad, soft whipped cream

Cheesecake

Chefs traditional Christmas pudding

Chocolate mud cake

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*Weekdays : \$42 per head | Weekends & public holidays : \$48 per head.
Children aged 9 and under half price. Prices not valid for private events.*

Lunch Served between 12 Noon and 2PM (Tuesday to Sunday)

Bar & Restaurant open from 11.30 AM

Includes filter coffee & tea