



# Pre-Christmas Lunch Buffet

## Sample Menu

15<sup>th</sup> November – 24<sup>th</sup> July



### *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, mesclun, 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 : \$45 per head | Weekends & public holidays : \$52 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