



Buffet Menu \$68

Minimum beverage spend of \$18.00pp

Fresh baked dinner roll

Hot Dishes

Lamb korma, mild lamb curry, coconut cream, tomato and coriander

Panko crumbed market fish, tartar sauce and lemon

Chicken cacciatore, Italian tomato, confit garlic, black olives and rosemary

Seasonal vegetables baked in a light mornay sauce

Rosemary roasted gourmet potatoes, olive oil and flaky sea salt

Fragrant jasmine rice, baby green peas and toasted coconut

Salad Bar

Coleslaw Salad, red and white cabbage, carrot, fennel, sultana, citrus mayonnaise

Garden Salad, iceberg, mesculun, cucumber, radish, tomato, crispy shallots

Waldorf Salad, jazz apples, celery, grapes, toasted walnuts, yoghurt mayonnaise

Baby Red Potato Salad, Spanish onion, gherkin, fried caper, Italian parsley, aioli

Beetroot Salad, spring onion, feta, basil, vincotto

Desserts

Classic trifle - Layers of sherry soaked sponge, raspberries, golden peaches and custard

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

Peach and passionfruit cheesecake

Hazelnut chocolate tart

Freshly brewed tea and percolated coffee