



## Mothers Day Buffet, Sunday, 10th May 2020

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

Roast Pumpkin & Ginger soup

### Carvery

Champagne citrus glazed ham on the bone

### Hot Dishes

Thyme & Garlic rubbed Prime steer Beef  
Sirloin

Lemon thyme roasted chicken with  
creamy mushroom sauce

New season gourmet roast potatoes

Minted baby green peas, olive oil butter,  
flakey sea salt

Panko crumbed Hoki, tartare sauce

Half shell mussels & Prawns in a Asian  
sauce

Roast root vegetables, olive oil drizzle,  
balsamic glaze & toasted pine nuts

Steamed Fragrant rice, green peas &  
toasted coconut

### Salad Bar

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

Waldorf salad, jazz apples, celery,  
grapes, toasted walnuts, sour-cream  
mayonnaise

Chick pea Coriander & red onion salad

Half shell green lip mussels, fresh  
tomato & coriander salsa

Garden salad, iceberg, mesculin,  
cucumber, vine ripe tomatoes, mint &  
crispy shallots

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

Classic Prawn cocktail

Antipasti with continental meats,

### Desserts

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

Orange & almond cake

Passionfruit Cheesecake

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

Chocolate Tart

### Filter Coffee & Herbal Teas

Price : \$42 per person

Children aged 9 & under \$21.0

Lunch : 11.30 - 2.30PM

Dinner : 5.30 - 8.30 PM

Bookings Essential