

Mother's Day

BUFFET LUNCH MENU

SEAFOOD STATION

Queensland Tiger Prawns (GF, DF, PESC)

Freshly Shucked Pacific Oysters with Mignonette Sauce (GF, DF, PESC)

Smoked Salmon (GF, DF, PESC)

Condiments: Cocktail Sauce, Mignonette Dressing, Lemon Wedges, Lime Wedges, Tabasco Green, Tabasco Red, Olive Oil, Balsamic Vinaigrette (GF, DF, NF)
Honey Mustard Sauce (GF, DF, VEG)

DELICATESSEN STATION

Selection Of Bread and Rolls (NF)

Mixed Olives (DF, NF, V)

Charcuterie Board: Salami, Prosciutto, and Ham (GF, DF, NF)

Assorted Dips: Hummus, Tzatziki and Beetroot (V, VEG, GF, NF)

Grilled Vegetables: Eggplant, Capsicum, Zucchini,

Marinated Artichoke, and Semi Dried Tomato (GF, DF, V)

Australian Cheese Selection: Brie, Cheddar, Sliced Tasty and Gorgonzola (GF, NF)

Dried Fruits and Nuts: Apricots, Grapes, Walnuts, Hazelnuts (GF, DF, VEG)

Crackers: Lavosh, Water Cracker, Grissini (VEG, NF)

SALADS

Mediterranean Chickpea Salad: Chickpea, Capsicum, Parsley,

Cucumber, Spanish Onion and Feta (VEG, GF, NF)

Roasted Pumpkin Salad: Spiced Pumpkin, Spinach,

Cherry Tomatoes, Pepita, and Balsamic Glaze (V, GF, DF, NF)

Classic Caesar Salad: Baby Cos Lettuce, Bacon, Croutons,

Parmesan, Hardboiled Egg and Lardon (NF)

Garden Salad: Mesclun, Spanish Onion, Tomato and Cucumber (V, GF, NF, DF)

CARVING STATION

Roast Lamb Shoulder with Red Wine Jus and Salsa Verde (GF, DF, NF)

MAIN COURSE

Cassarece Alla Norma, Cassarece with Rich Tomato Sauce,

Basil, Eggplant and Ricotta Cheese (VEG, NF)

Pan Fried Barramundi with Tarragon and Garlic Butter (PESC, GF, NF)

Coq Au Vin: Braised Chicken with Lardon, Mushroom and Red Wine (GF, NF)

Roast Pork Belly with Apple Sauce and Gravy (GF, DF, NF)

Roasted Potatoes, Thyme, Parsley, and Sea Salt (GF, DF, NF, V)

Sautéed Carrots, Green Beans, Garlic and Parsley (GF, DF, NF, V)

DESSERT

LIVE CANNOLI STATION

Cannoli, Filled with Vanilla Custard/Ricotta

Garnish with Pistachio/Choc Chip/Candied Orange (VEG)

PETITE DESSERTS

Chocolate Covered Strawberry (GF, NF, VEG)

Chocolate & Raspberry Cheesecake (NF, VEG)

Mini Strawberry and Mascarpone Tart (VEG, NF)

Date, Banana & Brown Butter Caramel Cake (VEG)

Apple, Strawberry, Rhubarb Crumble Tart (VEG)

Orange and Almon Cake (GF)

Vegan Flan (GF, DF, V)

Passionfruit & Coconut Pannacotta (GF, NF, VEG)

Lemon Meringue Tart (NF)

Assorted Seasonal Fruit Platters (GF, DF, NF, VEGAN)