

MENU

ANTIPASTO & CHEESE

ASSORTED ARTISAN BREADS

CHARCUTERIE GF

Salami, coppa, prosciutto, chorizo and cornichons

MEZZE PLATTER GF V

Grilled zucchini, eggplant, capsicum, marinated artichokes, olives, fetta, hummus, dolmades, semi-dried tomato

SELECTION OF CHEESE V

Soft, blue and hard Australian cheese with crisp breads and dried fruits

DRIED FRUITS AND NUTS V

CRACKERS AND LAVOSH V

SALADS

CAESAR SALAD GF

Egg, crispy bacon, lettuce, mayonnaise and parmesan

BEETROOT, ORANGE AND HAZELNUT SALAD GF V

CRISPY ASIAN NOODLE SALAD V

MESCLUN MIXED LEAF SALAD GF LF VG

Cherry tomato, cucumber and olives with chardonnay vinaigrette

TOMATO, CHICKPEA AND CUCUMBER SALAD WITH HERB DRESSING GF LF VG

SEAFOOD BUFFET

SMOKED SALMON GF A

With capers, onion and horseradish

SHARK BAY COOKED KING PRAWNS GF A

MARINATED OCTOPUS GF LF I

FRESHLY SHUCKED OYSTERS GF LF A

POACHED EXMOUTH BUGS GF LF A

CONDIMENTS

Lemons GF LF VG

Cocktail sauce GF LF VG

Mignonette GF LF VG

Tabasco

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY V VEGETARIAN VG VEGAN A AUSTRALIA I INTERNATIONAL M MIXED

We will endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations. We, therefore, cannot guarantee that our products or ingredients are completely allergen free. For a full list of allergens that may be present in our meals, please ensure you review the known allergen list by scanning the QR code and notify us if you have an allergy to any of these ingredients.

MENU

HOT DISHES

CASHEW BUTTER CHICKEN **GF**

SLOW ROASTED LAMB SHOULDER
WITH MINT SAUCE **GF LF**

BEEF CHEEK IN CREAMY MUSHROOM SAUCE

LEMON & HERB BAKED SALMON
WITH GARLIC CREAM SAUCE **A**

BRAISED PORK BELLY WITH COLA SAUCE **GF LF**

MACARONI & CHEESE WITH MUSHROOMS **V**

BUTTERED PEAS WITH CONFIT GARLIC
& BROCCOLI FLORETS **GF LF V VG**

GARLIC JASMINE RICE **GF LF V VG**

HOISIN STIR-FRIED VEGETABLES **GF LF V**

HOT HONEY & PARMESAN BAKED CORN RIBS **GF V**

CREAMY MASHED POTATOES **GF V**

CARVERY

ROSEMARY & FENNEL PORCHETTA **GF**

HERB ROASTED BEEF **GF LF**

CONDIMENTS

Selection of mustards, beef gravy, apple sauce,
pork crackle, Yorkshire pudding

DESSERTS TO TABLE

CHOCOLATE ÉCLAIRS **V**

LEMON TART **V**

OPERA CAKE **V**

DARK CHOCOLATE BROWNIE **V**

ASSORTED MINI CHEESECAKE **V**

RED VELVET & CREAM CHEESECAKE **V**

CHOCOLATE SILK TART **V**

RASPBERRY MOUSSE CAKE **V**

ASSORTED MACARONS **V**

FRUIT PLATTER **GF LF VG**

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **V** VEGETARIAN **VG** VEGAN **A** AUSTRALIA **I** INTERNATIONAL **M** MIXED

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