

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 **LF VG**

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

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DRINKS

SPARKLING & WINE

YARRA BURN VINTAGE SPARKLING
MURRAY BASIN, AUSTRALIA

PETALUMA ADELAIDE HILLS SAUVIGNON BLANC
ADELAIDE HILLS, SA

BROOKLAND VALLEY DISCOVERY RANGE
CHARDONNAY MARGARET RIVER, WA

HOUGHTON PREMIUM RELEASE CABERNET
SAUVIGNON MARGARET RIVER, WA

GRANT BURGE MIAMBA SHIRAZ BAROSSA VALLEY, SA

BEER & CIDER

SINGLE FIN SUMMER ALE 4.5% GAGE ROADS BREWERY

AIR TIME LOW CARB LAGER 4% GAGE ROADS BREWERY

HAZY AS HAZY PALE ALE 5% GAGE ROADS BREWERY

ALBY CRISP LAGER 3.5% GAGE ROADS BREWERY

SIDE TRACK XPA 3.5% GAGE ROADS BREWERY

PINKY SUNSET PINK LADY CIDER 4.5%
GAGE ROADS BREWERY

MATSO'S GINGER BEER 3.5% MATSO'S BREWERY

SOFT DRINKS

PEPSI

PEPSI MAX

SCHWEPPE'S LEMONADE

SOLO

COOL RIDGE STILL WATER

COOL RIDGE SPARKLING WATER

SPRING VALLEY ORANGE JUICE

LEMON, LIME AND BITTERS