



BUFFET LUNCH MENU

Available Monday – Friday from 12pm
\$29.5 Adults | \$19.5 Kids (12 and Under)

Available Saturday and Sunday from 12pm
\$32 Adults | \$19.5 Kids (12 and Under)

SOUP OF THE DAY LG

CARVERY

Roast pork LG, DF

SALADS

Seafood, fennel, celery, tomato, pickled onion, capsicum, avocado dressing DF

Sweet potato, roasted red onion, sage, herbed sour cream LG V

Potato, egg, bacon, dijonaise, spinach DF LG

Coleslaw LG DF V

Greek salad, tomato, cucumber, olives, red onion, capsicum, fetta V LG

Beetroot, candied walnuts, fetta, rocket, balsamic DF V

HOT DISHES

Mexican style braised beef LG DF

Honey mustard chicken drumsticks LG DF

Creamy parmesan and corn pasta V

Garlic-roasted chat potatoes LG DF V

Steamed greens LG DF

Sweet and sour barramundi LG

Garlic fried rice LG

HOT DESSERT

Passionfruit pudding

DESSERT

White chocolate mud cake with raspberry buttercream

Tiramisu cheesecake

Mini apple crumble tarts

Oreo mousse

Salted caramel brownie LG

Ferrero Rocher profiteroles

'Fairy Bread' melting moments

Mango jelly slice

Apricot and coconut slice

Pavlova roll, berry compote LG

LG – low gluten V – vegetarian DF – free from dairy
DF – dairy free LF – lactose free

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

Please note that due to seasonal availabilities, items are subject to change.