



BUFFET DINNER MENU

Available Thursday – Saturday from 5.30pm

\$49 Adults | \$28.5 Kids (12 and Under)

SOUP

Selection of breads with lemon and paprika butter,
olive oil and balsamic

ROAST

Roast pork with crackle, gravy and apple sauce LG, DF

Slow roasted beef brisket
with mushrooms and shallot LG, DF

HOT DISHES

Spiced pumpkin with pepitas LG, DF, V

Chicken adobo LG, DF

Garlic rice LG, V

Herb roasted chat potatoes LG, DF, V

Steamed greens with olive oil LG, DF, V

Gnocchi bolognese

Creamy prawn and tomato pasta

SLIDER STATION

Southern fried chicken, lime and chilli mayo

Fish, cheese, tartare

Mushroom, fetta, spinach, relish v

SALADS

Potato salad, semi dried tomato,
basil, spring onion, sour cream LG, V

Garden salad LG, DF, V

Pasta salad, prosciutto,
roasted capsicum, mustard dressing DF

Coleslaw LG, DF, V

Beetroot, fetta, baby spinach, balsamic LG, V

Seafood salad LG, DF

Prawns with cocktail sauce LG, DF

Mussels with soy and ginger LG, DF

HOT DESSERT

Caramel pudding

DESSERT

Passionfruit cheesecake tarts

Chocolate brownie LG

Wagon wheel slice

Berry pavlova roll LG

Lemon melting moments

White chocolate mud cake

Anzac slice

Raspberry coconut slice

Strawberries and cream mousse LG

Cheese, quince paste, crackers

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.