



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, gravy, apple sauce LG

SALADS

Potato, bacon, egg, thyme, seeded mustard,
sour cream LG

Pasta, pumpkin, red capsicum, parmesan, basil
pesto, mayonnaise v

Coleslaw LG DF v

Garlic oil-marinated seafood, tomato, onion,
parsley v, LG, DF

Garden salad, French dressing DF, v

Roasted beetroot, spinach, balsamic,
caramelised walnuts

Prawn crackers

Sourdough, herbed butter v

HOT DISHES

Creamy tomato and basil spaghetti v

Honey sesame beef LG, DF

Steamed vegetables, ginger and lime oil LG, DF, v

Roast chat potatoes LG DF

Sweet and sour chicken drumsticks LG, DF

Fried rice LG, v

Sticky BBQ calamari LG DF

HOT DESSERT

Apple and boysenberry cobbler

DESSERT

Red velvet trifles

Earl Grey and milk chocolate sablé biscuits

Raspberry and almond tarts

Espresso mousse LG

Pavlova roll, cream, fruit LG

Boysenberry cheesecake

Mini chocolate éclairs

Apricot and coconut slice

Biscoff cheesecake

Lemon and pistachio cake

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.

A surcharge of 15% applies on public holidays