

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 turkey with gravy & cranberry sauce LG

SALADS

Seafood salad, tomato, spring onion,
lemon pepper dressing LG

Potato, semi-dried tomatoes, peas, rocket,
mustard dressing GF/DF

Coleslaw LG/DF/V

Pumpkin, caramelised onion, baby
spinach, hazelnuts, spiced olive oil LG

Pasta, turkey, cranberry, red onion, celery,
sour cream

Shaved leg ham & mustards LG DF

Bread board, garlic butter, olives V

HOT DISHES

Burnt butter, sage and parmesan gnocchi V

Orange and ginger chicken drumsticks LG DF

Roast beetroot, carrot, onion LG DF

Chat potatoes LG DF V

Steamed greens LG DF

Beef stroganoff LG

Fragrant rice LG

Calamari with red pepper, tomato
and oregano LG DF

HOT DESSERT

Plum pudding & custard

DESSERT

Bombe Alaska trifle

Christmas fudge LG

White Christmas mousse shots

Red velvet brownies

Orange and cranberry shortbread

Rocky Road cheesecake

Pavlova roll with fresh berries LG

Raspberry slice

Coconut ice LG

Petite pumpkin pie

LG – low gluten V – vegetarian DF – free from dairy DF – dairy 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.