



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

Pepper & lime squid, cos lettuce, chilli jam LG, DF

Potato, fennel, ham, mustard, mayonnaise LG

Greek salad V LG

Coleslaw LG DF V

Charred corn, cherry tomatoes, red onion, basil,
cider vinegar dressing DF LG V

Prawn, risoni, capsicum, avocado, tomato, rocket DF

Sour dough, crackers, pickled vegetables,
herbed cream cheese V

HOT DISHES

Zucchini, ricotta and basil pasta V

Char siu chicken drumsticks DF

Pumpkin, Moroccan spiced yoghurt LG V

Roast potatoes LG DF

Steamed greens LG DF

BBQ beef brisket, caramelised
onion, thyme LG DF

Herbed steamed rice LG

Lemon pepper squid LG DF

HOT DESSERT

Apple & cinnamon cake, custard

DESSERT

Cherry Ripe slice

White chocolate & cranberry
blondie LG

Raspberry meringue tarts

Pavlova roll, fresh berries LG

Apricot cheesecake

Coconut and lime mousse LG

Passionfruit Eton mess LG

Chocolate almond brownie LG

Hedgehog slice

Kiss biscuits

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.