



Father's DAY LUNCH



SUNDAY 5TH SEPTEMBER, FROM 12PM

FATHER'S DAY BUFFET MENU

ANTIPASTO & SEAFOOD *(served to the table)*

Selection of cured meats, prosciutto, salami, cornichon, grilled capsicum, artichoke, zucchini, sundried tomatoes, olives, balsamic and extra virgin olive oil
Fresh whole Shark Bay prawns, Tasmanian cold smoked salmon, capers, pickle Spanish onion, horseradish crème fraiche, freshly shucked South Australian oysters mignonette, lemon
Bread to the table to share

SALADS

Vine ripened tomato medley, baby mozzarella, fresh basil, South Australian olives, aged balsamic
Beetroot, fennel, Spanish onion, goat's cheese, witlof, orange, toasted walnuts
Asian slaw salad, mint, pomegranate, toasted sesame dressing

HOT BUFFET

Roasted sirloin of grain fed Harvey beef, red wine gravy, horseradish sauce
Ginger and cider glazed whole leg of ham, wholegrain mustard cream sauce
Slow cooked lamb leg, mint sauce
Pan roasted Cone Bay barramundi fillet, salsa verde, tomato and olive salsa
Mediterranean pasta ratatouille, shaved grana padano, basil
Selection of seasonal steamed vegetables, tossed in herb butter
Medley of roasted pumpkin, sweet potato, carrot
Crispy roasted royal blue potato twice cooked, smoked paprika, parsley

DESSERTS

Sticky date pudding, butterscotch sauce, Chantilly cream
Mini doughnuts
Mini chocolate profiteroles
Wattle Seed Panacotta
Chocolate brownie, salted popcorn
Seasonal fruits
Pavlova, lemon curd, passionfruit and raspberry