



SUNDAY, 4 SEPTEMBER | 12PM

\$79pp Adults | \$39.50pp Children (5-12yrs)

Free for 4 years and under

FATHER'S DAY BUFFET MENU

TO START

Cream of mushroom soup Fresh bread rolls & butter

COLD SELECTION

Selection of cured meats, prosciutto, salami, bresaola, cornichon, grilled capsicum, artichoke, zucchini, sundried tomatoes, olives, balsamic and extra virgin olive oil Mini prawn cocktails, Tasmanian cold smoked salmon, capers pickle Spanish onion, horseradish crème fraiche, lemon

SALADS

Vine ripened tomato medley, baby mozzarella, basil, green olive cheeks, aged balsamic Beetroot, fennel, Spanish onion, goat's cheese, witlof, orange, toasted walnuts Asian slaw salad, mint, pomegranate, crispy shallots, toasted sesame dressing Garden salad, French dressing

HOT CARVERY BUFFET

Roast breast of free range turkey, stuffing, cranberry sauce Roasted rump of grain fed Harvey beef, red wine gravy, horseradish sauce Ginger and cider glazed whole leg of ham, wholegrain mustard cream sauce

HOT BUFFET

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
Tiramisu
Vanilla crème brulèe
Traditional pavlova
White chocolate and raspberry cheese cake
Fruit salad & cream
Selection of cheese, dried fruit & crackers