



SUNDAY, 9 MAY

Lunch \$79 per person
Children \$37.50pp

High Tea \$55 per person

BUFFET MENU

ANTIPASTO & SEAFOOD *(served to the table)*

Selection of cured meats, prosciutto, salami, bresaola, 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, 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

HOT BUFFET

Roast breast of free range turkey, stuffing, cranberry sauce

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, Israeli cous cous

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

Tiramisu

Vanilla crème brulee

White chocolate and raspberry cheese cake

Seasonal fruit platter

Strawberry and marshmallow skewers