



Cold Selection

Assorted Bread Rolls

Selection Of Local & International Cheese

Shaved Prosciutto & Melon

Hot Selection

Roast Beef Sirloin (GF, DF)

sauteed mushroom, red wine sauce

Chicken Maryland (GF, DF)

roasted baby tomatoes, roast capsicum olive

Barramundi Fillet (GF)

capers, tomato, onion, black olives, fresh herbs

Potato Gnocchi (GF, V)

forest mushrooms, parmesan, parsley

Fried Chat Potatoes

rosemary salt

Panache of Vegetables

Steamed Rice



Salad Selection

Spiced Roasted Cauliflower & Chickpea Salad (GF, VG)
almonds, cranberries, lemon dressing

Broccoli Salad (GF, V)
quinoa, parsley, almond, green goddess dressing

Mixed Garden Salad (GF, VG)
fresh leaves, cucumber, tomato, spanish onion
white balsamic dressing

Roasted Sweet Potato Salad (GF, V)
spinach leaves, pine nuts, red onion
honey mustard dressing

Sweets

Assorted Mini Desserts

Seasonal Fruit Salad

Add Ons

Peeled Ocean King Prawns | \$90
cocktail sauce, lettuce cups, shredded lettuce, lemon

Freshly Shucked Pacific Oysters | \$40
served by the dozen with lemon & mignonette dressing