



**Adults \$130pp | Children (5-12) \$40pp**

## Cold Salads

Crunchy Thai Mango and Grapefruit salad with Sweet Chilli Dressing **LF V**  
Caesar salad with toasted croutons, egg, crispy bacon, lettuce, mayonnaise and parmesan  
Potato Salad w Pancetta, Spring Onion, Sour Cream & Mustard **GF**  
Pineapple Slaw and Corn Salsa **GF LF V**  
Greek Salad **GF V**  
Chef's selection of assorted sushi (M) **GF LF**

## Antipasto and Cheese

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**  
Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **GF**  
Artisan breads **V**  
Gluten Free Multiseed Bread rolls **GF V**  
Gluten Free Crackers **GF V**  
Spicy Capsicum Dip **GF V**  
Mezze platter - grilled zucchini, eggplant, capsicum, marinated artichokes, olives, fetta, hummus, dolmades, semi-dried tomato **GF V**

## Seafood Buffet

Smoked salmon, capers, onion and horseradish **GF LF**  
Shark Bay cooked king prawns **GF LF**  
Marinated Fremantle Octopus **GF LF**  
Exmouth Bugs **GF LF**  
Asian Style Grilled squid salad **GF LF**  
Coffin Bay Oysters **GF LF**  
Salmon Sashimi **GF LF**

## Condiments

Lemons **GF LF V**  
Lime **GF LF V**  
Ponzu **GF LF V**  
Mignonette **GF LF V**  
Cocktail sauce **GF LF V**  
Tabasco **GF LF V**  
Horseradish **GF V**

## Hot Dishes

Butter Chicken **GF**  
Lamb Rogan Josh **GF**  
Slow Braised Wagyu Beef Cheeks with Red Wine Jus **GF**  
Baked Barramundi with Cream Dill and Lemon Sauce **GF**  
Mie Goreng **V**  
Saffron Spiced Basmati Rice **GF LF V**  
Creamy Mashed Potato **GF V**  
Hot Honey and Parmesan Baked Corn Ribs with Ranch Dressing **GF V**  
Honey Baked Carrots  
Buttered peas and Broccoli **GF V**  
Baked Ricotta, Semi Dried Tomato and Caramelised Onion Tortellini with Sage Butter **V**  
Beef Ragu with Penne

## Featured Food Station: South American

Aztec Pulled Lamb Barbacoa  
Char Grilled Chicken Thigh in Adobo Sauce  
Mexican Rice  
Pickled Red Onion **GF LF V**  
Pico De Gallo **GF LF V**  
Black Bean **GF LF V**  
Mini Tortilla **GF LF V**  
Jalapenos **GF LF V**  
Lime Wedges **GF LF V**

## Carvery Station

Traditional Roast Pork **GF LF**  
Mint and Garlic Lamb leg **GF LF**  
Beef Jus **GF**

## Condiments

Apple Sauce **GF LF V**  
Mint Jelly **V**  
Confit Garlic in Oil **GF LF V**  
English Mustard **GF LF V**  
Dijon Mustard **GF LF V**  
Seeded Mustard **GF LF V**  
Coriander **GF LF V**  
Crispy Shallots  
Spring Onion **GF LF V**  
Fresh Chilli **GF LF V**



**DIETARY NOTES** **LF** LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **V** VEGETARIAN **VG** VEGAN  
**SEAFOOD ORIGIN** **A** AUSTRALIAN **I** INTERNATIONAL **M** MIXED

We will endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations. We, therefore, cannot guarantee that our products or ingredients are completely allergen free. For a full list of allergens that may be present in our meals, please ensure you review the known allergen list by scanning the QR code and notify us if you have an allergy to any of these ingredients.

**Note: Menu subject to change**



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## Desserts

Red Velvet v  
Passionfruit Swiss Roll v  
Assorted Cheesecake v  
Silk Chocolate Tart v  
Vanilla Slice v  
Chocolate Bomb v  
Macarons v  
Lollie Bowls v LF

## Dietary Desserts

Fruit Platters GF LF V  
Vegan Mud Cake GF LF V  
Salted Caramel Slice GF LF V

## Ice cream Station

Classic Vanilla v  
Strawberry v  
Chocolate v  
Boysenberry v  
Cappuccino v  
Rum and Raisin v  
Rainbow v

## Dessert Station: Churros

Churros v  
Cinnamon Sugar v  
Chocolate Sauce v  
Caramel Sauce v  
Fresh Berries v  
Selection Of Toppings v

## Dessert Condiments

Marshmallow v  
Crushed Nuts LF V  
100 and 1000S GF LF V  
Chocolate Sprinkles GF LF V  
Ice Cream Cones  
Whipped Cream GF V  
Chocolate Sauce GF V  
Salted Caramel Sauce GF V



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## BEVERAGES

### Wine & Sparkling

Yarra Burn Vintage Sparkling  
Petaluma Adelaide Hills Sauvignon Blanc  
Brookland Valley Discovery Range Chardonnay  
Brookland Valley Discovery Range  
Cabernet Sauvignon  
Grant Burge Miamba Shiraz  
Leeuwin Estate Rosé

### Beer & Cider

Side Track XPA 3.5%  
Single Fin Summer Ale 4.5%  
Hazy As Pale Ale 5.0%  
Huey Costal Lager 3.8%  
Mr Matsumoto Lager 4.5%  
Matso's Ginger Beer 3.5%  
Pinky's Sunset Pink Lady Cider 4.5%

### Non-Alcoholic

Pepsi  
Pepsi Max  
Solo  
Schweppes Lemonade  
Cool Ridge Still Water  
Cool Ridge Sparkling Water  
Spring Valley Orange Juice