

# Buffet

As at 01 April 2026. Menus subject to change.



(df) Dairy Free | (gf) Gluten Free | (vg) Vegan | (v) Vegetarian

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## Buffet - Mains

- Free range chicken breast served with grilled lemon, confit garlic, fresh herbs and chicken jus (df | gf) - \$17.00
- Beef eye fillet served medium rare with a shallot and tarragon butter and a pinot noir jus (gf) - \$24.00
- Roast rump of lamb with pea pesto and mint jus (df | gf) - \$15.50
- 12 hour slow cooked lamb shoulder with lamb jus and fresh herbs (df | gf) - \$19.00
- Orange and vanilla braised duck leg with a rosemary and lemon glaze (df | gf) - \$18.00
- Prosciutto wrapped fish of the day with lemon and dill hollandaise (df | gf) - \$17.00
- Smoked salmon with horseradish cream, pea shoots and cherry tomatoes (gf) - \$16.50
- Indian spiced eggplant with lentil and spinach dhal and coconut yoghurt (df | gf | vg) - \$15.50
- Homemade ricotta gnocchi with seasonal green veg, a lemon, chilli and garlic butter sauce, confit garlic and basil oil (vg) - \$15.50

## Buffet - Sides

- Dauphinoise potatoes - layered potato, onion, garlic and cream - \$4.50
- Garlic, lemon and herb roasted gourmet potatoes - \$4.50
- Gourmet potatoes with fresh mint and butter - \$4.50
- Orzo salad with pistachios, currants, mint and lemon (v, vg) - \$4.00
- Roasted vegetable salad with pesto dressing and feta (gf, v) - \$4.00
- Green bean, olive and orange salad with toasted hazelnut and baby spinach (gf, vg) - \$4.00
- Iceberg wedges with ranch, blue cheese, toasted macadamia, crispy bacon - \$4.50
- Tomato, basil and Clevedon valley buffalo mozzarella (seasonal) - \$4.50
- Rocket and poached pear salad with candied walnuts and pecorino - \$4.50
- Complimentary artisan bread - \$0.00

## Buffet - Desserts

- Warm sticky date pudding with toffee sauce and whipped cinnamon cream (gf) - \$7.50
- Dark chocolate pots with poached date and sesame streusel (gf | vg) - \$7.50
- Chocolate and hazelnut tart (gf | v) - \$7.50
- Black forest Eton mess with cocoa and berry meringues (gf | v) - \$7.50
- Vanilla pannacotta with strawberry jelly (gf) - \$7.50
- Individual tiramisu (v) - \$7.50
- Individual caramelised apple tartlet topped with cinnamon custard (v) - \$7.50
- Lemon cheesecake mousse on a biscotti base (v) - \$7.50