

BUFFET BY THE BEACH

TO START

Assorted bread rolls

Tomato, cucumber, olives, feta and Spanish onion (v, gf, nf)

Mixed greens, roast peppers, pineapple salsa (vg, gf, df, nf)

Mixed antipasto boards, cured meats, marinated vegetables, crackers and dips

Whole Australian Prawns, cocktail sauce and lemons (gf, df)

HOT DISHES

Beef rump, Yorkshire pudding, horseradish gravy

Roast chicken thigh, sliced olives and tomato gravy (gf, nf)

Baked barramundi fillet, sautéed kale, lemon sauce (nf, df, gf)

Steamed seasonal vegetables (vg, df, nf, gf)

Roasted garlic and rosemary potato

Spinach and ricotta tortellini, sauce rose

TO FINISH

Strawberry panna cotta

Chocolate fountain, marshmallows, fresh strawberries, melon and doughnuts

Chocolate brownie, whipped cream

Fresh sliced fruit

Cheese platter, traditional condiments

Fresh brewed coffee

Selection of teas

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (df) dairy-free, (gf) gluten-free product*, (nf) nut-free product* – *Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.