

BUFFET LUNCH MENU \$30 per person



TO START

Selection of breads and bread rolls with dips and olive oil

SALAD BAR

Chef's choice, changes daily

Mesclun
Mixed salad leaves
Balsamic dressing
French dressing
Caesar dressing
Mayonnaise
Ciabatta croutons
Crisp bacon
Tomatoes, cucumber, sprouts

Prepared salads, any 2 of the following: (Chef's choice, all vegetarian)

Panzanella
Balsamic roasted kumara, red onion and feta
Quinoa, grilled broccoli, preserved lemon and red onion
Cauliflower and Israeli couscous with cumin, grape and nuts (ve)
Roast beetroot, sweet garlic and chives
Greek salad
Roasted potato pickle and spring onion
Tomato and basil with olive oil
Caesar salad (bacon served separately)
Marinated courgette, fennel, kalamata olives
Penne pasta, grilled vegetables, homemade pesto, sundried tomatoes

ADD ONS

Seafood Platter (Mussels, oysters, prawns, smoked salmon, crab salad, snapper ceviche and condiments)
Antipasto platter
Petit Fours

MONDAY

Thyme roasted chicken with pomegranate and mustard glaze
Ratatouille (v)
Potato gratin (v)
Baba au Rhum with crème fraîche and seasonal berries
Fruit salad

TUESDAY

Lamb tagine and chickpea
Pumpkin tagine (v)
Mint pea couscous (v)
Basbousa (v)
Fruit salad

WEDNESDAY

Beef lasagne
Creamy pea and mushroom risotto (v)
Tossed capsicum, cauliflower and green olives (v)
Classic tiramisu with biscotti
Fruit salad

THURSDAY

Coorgi chicken curry, dhal, cumin rice
Cauliflower and potato curry (v)
Tres Leches with milk 3 ways, cream chantilly (v)
Fruit salad

FRIDAY

Onion and sage rubbed pork belly, with apple and cranberry ragou
Thyme roasted kumara (v)
Vegetable and bean casserole (v)
Vanilla panna cotta, with strawberry soup (v)
Fruit salad

SATURDAY

Cajun spiced beef with raspberry balsamic glaze
Garlic and rosemary gourmet potatoes (v)
Classic macaroni and cheese (v)
Chocolate truffle with freeze-dried raspberries (v)
Fruit salad

SUNDAY

Miso and lemon rubbed fish Soba noodle (v)
Sesame tossed tempura vegetables (v)
Salted caramel pudding with Thai glazed bananas (v)
Fruit salad

V- Vegetarian, LG - Low Gluten, Gluten-free item prepared in premises processing gluten.
If you have allergies, questions or special requests, just talk to one of our friendly staff member.