

MOTHER'S DAY BUFFET

Complimentary potted plant for all mothers on arrival

BREAKFAST 8:30AM-10:30AM

Adults \$59pp Kids \$29pp

MORNING TREATS AND

SWEET DELIGHTS

- Assorted muffin and danish: pain au chocolate, raspberry berry friands, homebaked croissants, mini doughnuts
- Selection of cakes: homemade Basque Cheesecake, carrot cake, red velvet cake, chocolate gateaux torte
- Yoghurt and muesli: Vanilla bean Greek yoghurt, and honeycomb, coconut yoghurt and Canadian maple syrup, Greek yoghurt and berry muesli bar
- Cacao and coconut bliss protein balls
- Seasonal sliced fruit and fruit salad, jam, spread of chocolate hazelnut and biscuit

DELICATESSEN SELECTION

- European style cold cuts, salami, prosciutto, pickles, crudité selection, Kalamata and Sicilian green olives
- Regional and international cheese assortment, membrillo
- Breads and dips: sourdough, rye, panini roll rustic white baguette and hummus Babaganoush and Tzatziki dip
- Gin and beetroot cured Salmon Gravlax


HOT DISHES

- Heirloom tomato and feta frittata bites with tomato relish
- Zucchini corn fritters with romesco
- Crushed avocado, micro radish and goat curd crostini
- Triple smoked ham and cheese house baked croissant
- Maple glazed bacon and baked eggs sliders, BBQ sauce
- Buttermilk pancakes, vanilla sugar and Canadian maple syrup
- Sweet potato and corn, chicken and mixed herb empanadas
- Spinach and Feta with mushroom strudel
- Free range scrambled eggs, maple glazed bacon, hash browns, seasonal mushroom, baked tomato

DRINKS

- Traditional French press coffee, Americano filter & Tea selection
- Virgin Mimosa, fruit juices and iced tea

Our Staff follows the Responsible Service Guidelines as a duty of care to our guests. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. Menu subjected to changes



MOTHER'S DAY BUFFET

Complimentary potted plant for all mothers on arrival

LUNCH 11AM-2:30PM
Adults \$90pp Kids \$45pp

MORNING TREATS AND

SWEET DELIGHTS

- Assorted muffin and danish: pain au chocolate, raspberry berry friands, homebaked croissants, mini doughnuts
- Selection of cakes: homemade Basque Cheesecake, carrot cake, red velvet cake, chocolate gateaux torte
- Yoghurt and muesli: Vanilla bean Greek yoghurt, and honeycomb, coconut yoghurt and Canadian maple syrup, Greek yoghurt and berry muesli bar
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HOT DISHES

- Heirloom tomato and feta frittata bites with tomato relish
- Zucchini corn fritters with romesco
- Crushed avocado, micro radish and goat curd crostini
- Super grains and greens salad with misso dressing
- Chicken caesar salad with homemade dressing
- Beer battered flathead and chips, homemade tartare sauce
- Sydney Rock Oysters with apple cider vinegar jam
- Fresh Vegetable Sushi Roll, soy sauce, wasabi and pickled ginger
- Vietnamese Style Rice Paper Roll, Tangy dipping Sauce
- Cocktail tiger prawns with homemade sauce
- Potato and manchego croquette, truffle aioli
- Japanese style Teriyaki beef tartlet

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