

Mother's Day

2024
BUFFET LUNCH

STARTER

Chefs' Gourmet Grazing Table

Finely sliced salami, sopressa, prosciutto, local olives, marinated vegetable antipasto, dips, Brie, Danish blue, English cheddar, crackers, and Artisan baked bread (GFO)

ON YOUR TABLE

Bread rolls & butter (GFO)

HOT BUFFET

48hour slow cooked **Gingin Beef Brisket**, caramelized onion Oakover Shiraz jus, (GF)(DFO)(NF)

Free range herb marinated, grilled **Chicken Maryland**, baby spinach, confit garlic cream sauce (GF)(NF)
Oven baked Humpty Doo **Barramundi**, salsa Verde, blistered cherry tomatoes (GF)(DF)(NF)

Thai Red Potato, capsicum and eggplant curry, accompanied by steamed jasmine rice (GF)(DF)(V)(NF)(VGN)

Selection of seasonal **Steamed Greens** (GF)(DF)(V)(NF)(VGNO)

Honey roasted **Carrots**, duck fat roasted **Potato** & balsamic roasted **Brussel Sprouts** (GF)(DF)(V)(NF)

Roast **Pumpkin and Fetta Salad**, tangy honey mustard dressing, toasted pepita seeds (GF)(NF)

Roasted Peppers, sundried tomato, basil **Pesto Pasta Salad** (NF)((DF)(V)(VGN)

KIDS BUFFET - UNDER 12 YEARS

Cheeseburgers (GFO)

Chicken Bites + Chips

Fish n Chips

TO FINISH

Selection of **Petit Desserts** (GFO)

Seasonal **Fresh Fruit** (VGN)(NF)(DF)(V)(GF)

Ice Cream Station (V)