

MOTHER'S DAY

CHAMPAGNE BRUNCH MENU

HOT BUFFET

Fried rice with traditional condiments GF DF V

Potato and leek bake with provolone and parsley GF V

Greek style lamb shoulder with lemon baked rice and tomato jam GF DF

Spanish spiced chicken with minted yoghurt GF

Steamed barramundi fillets with kaffir lime and Asian style caramel GF DF

COLD BUFFET

Prawn rice paper rolls with ponzu GF DF

Antipasto platters with mixed olives, cured meats, relishes and warmed breads

Gourmet Caesar salad GF

Zesty coleslaw with herbed mayo GF DF V

Charred broccoli salad, grapes, sautéed kale, crumbled feta and smoked almonds GF V

Beetroot cured smoked salmon with shaved fennel and lemon oil GF DF

Fresh bread basket

DESSERT BUFFET

Cheese platters with accompaniments

Platters of rocky road, assorted petit sweets, choc dipped strawberries

Donut station: glazed donuts, Berliner donuts and churros with Dulce de leche

Fruit platters with passionfruit yoghurt

KIDS MENU

Mini sliders Chicken tenders DF

Savoury pastries GF

Traditional green salad GF DF