

DINNER BUFFET MENU

FRI - SUN 5.00PM - 09.30PM

STARTERS

Bread Rolls with Butter
Soup of the day (Chefs special) (V)
Creamy Seafood Chowder

SALADS

Traditional Caesar Salad, Crispy Bacon served on the side
Baby Potatoes with Saffron Aioli, Spring Onion (V, GF)
Seasonal tossed Green Garden Salad (V, GF)
Coleslaw with Sultanas, Mayonnaise (GF)
Sweet Chilli Mussel with Penne Pasta Salad
Tomato /Cucumber/Olives /Carrots/Parmesan/Caesar Dressing /Balsamic
Vinaigrette/Honey Mustard Dressings/ Condiments

PLATTER

Assorted cold meat platter with pickles

MAINS

Roast Peruvian Style Chicken Thigh with Mint Chutney
Desi Biryani with Raisin Cashews (V)(VG)(GF)
Roast Herb Potatoes with Garlic Butter (GF)(V)
Braised Beef Ragout Tomato Sauce
Honey Mustard Glazed Champagne Ham
Creamy Penne Pasta with Vegetables (V)
Vegetable Ratatouille (V)(GF)(VG)

DESSERT

Saffron Poached Pear with Syrup (V)
Assorted Sweet Slices (V)
Chocolate Cake Slices with Whipped Cream

\$50 Per Person

Kids 12 and under are half price | Kids under 5 eat free

V - vegetarian | VG - vegan | DF - dairy free | LG - low gluten | GF - gluten friendly (may contain traces of gluten).
If you have allergies or special requests, please speak to one of our friendly staff