



MENU

MOTHER'S DAY BUFFET LUNCH

COLD SELECTION

Vegetarian antipasto (V, GF)
Selection of cured and smoked meats
Vietnamese style calamari salad, wombok, coriander, fried shallot and Nuoc cham dressing (GF)
Baby octopus, calamari and mussels with mixed capsicum (GF)

SEAFOOD ON ICE

Moreton Bay bugs (GF, DF)
Freshly shucked oysters (GF, DF)
Tartare sauce (DF, GF)
Cocktail sauce (DF, GF)
Shallot vinaigrette (DF, GF)
Lemon and lime

SALAD

Caesar salad station, white anchovy and aged parmesan (VOA)
Garden salad, buffalo mozzarella, heirloom tomato, cucumber and fresh herbs (GF, V)
Next level potato salad, chives, horseradish cream, smoked bacon and shallots (GF)
Lemon herb, Mediterranean, pesto and fusilli pasta salad (V)

DRESSING

Lemon dressing (GF, DF)
Balsamic vinaigrette (GF, DF)
Mustard vinaigrette (GF, DF)
Dijonnaise (GF, DF)
Lime & jalapeno aioli (GF, DF)

BREAD

Assorted artisan breads
Housemade olive sourdough

BUTTER

Salsa verde butter
Kalamata olive and rosemary butter

SOUP

Cream of Mushroom (V)



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HOT SELECTION

LIVE CARVERY STATION

Roasted lamb leg, roast root vegetables and red wine jus

BUFFET

Confit chicken and mushroom pie

Wagyu ox cheek bourguignon and truffle celeriac

Atlantic salmon, sauté greens and Provençale sauce

Spice lamb and chickpea tagine, green olive, moghrabieh and pomegranate

Ricotta gnocchi, Persian feta, spinach, sugo, lemon and Pecorino Romano

Heirloom baby vegetables

Duck fat roasted rosemary potatoes

DESSERTS

LIVE CRÊPE STATION

Crêpe with beurre Suzette, Biscoff, Nutella, banana and chocolate ganache

CHEF'S SELECTION

Classic scones with a selection of accompaniments

Hand selected Victorian cheeses served with walnut bread

Quince paste, lavash and water crackers

Petits fours