



FATHER'S DAY LUNCH BUFFET

MENU

SEAFOOD

Chilled Prawns - cocktail sauce, lemon, horseradish (GF/DF)
New Zealand Mussels - garlic, tomato, lemon juice (GF/DF)
Cured Salmon - dill leaves, capers, red onions, mustard (GF/DF)
Fresh Oyster - mignonette, lemon wedges

SALADS

Bocconcini & Tomato Salad - with basil pesto (GF)
Roasted Butternut Pumpkin Salad - with walnuts, scallion
Marinated Chicken Salad - with bell peppers, honey mustard dressing

MEZZE

Hummus - with extra virgin olive oil
Beetroot Hummus
Warak Enab - stuffed vine leaves
Baba Ghanoush - eggplant with extra virgin olive oil

Marinated olives, pita bread

CARVERY

Roasted Beef Striploin
Yorkshire pudding, herb jus

HOTS

Seasonal Steamed Vegetables
Slow Cooked Wagyu Beef Rump - natural beef jus
Poached Salmon Fillet - creamy fennel, lemon confit
Stir Fried Lamb - bell peppers, spring onion, ginger soy sauce
Lamb Navarin - French stew with lamb and seasonal vegetables
Spinach & Ricotta Ravioli - sage butter
Sous Vide Chicken Fillet - exotic mushrooms, rosemary jus
Pilaf Rice

DESSERT

Chocolate Caramel Tart
Spanish Flan
Pistachio Opera
Profiterole
Tiramisu Blueberry
Strawberry Verrine
Baklava
Fruit Platter (GF/VG)

**SAMPLE
MENU**

