



CHEERS

TO ALL THE

dads

MENU

SEAFOOD BAR

Cooked Tiger Prawns (LG, DF)
Green-Lipped Mussels (LG, DF)
Smoked Salmon Platter (LG, DF)

SALAD BAR

Thai Beef Salad (LG, DF)
Moroccan Sweet Potato Salad (LG, DF, V)
Pomegranate & Pistachio Couscous (DF, V)
Garden Salad (LG, DF, V)

DIPS & MEZZE

Baba Ghanoush | Beetroot Dip |
Tzatziki | Hummus | Spicy Red Capsicum Dip |
Fresh Vegetable Platter

BUILD-A-TACO BAR

CHOICE OF: Chipotle Chicken, Pulled Pork,
Seasoned Beef Mince, Black Beans (V)

TOPPINGS: Salsa Roja, Corn Salsa,
Guacamole, Sour Cream, Cheese,
Lettuce, Coriander, Jalapeños

SHELLS OF CHOICE: crunchy corn
& soft flour tortillas

CHEF'S HOT SELECTION

Moroccan BBQ Lamb Leg (LG, DF)
Coconut Fish Curry (LG, DF)
Herb-Roasted Chicken Thigh (LG, DF)
Slow-Roasted Pork Belly (LG, DF)
Beef Bourguignon (LG, DF)
Roasted Potatoes (LG, DF, V)
Buttered Vegetables (LG, V)
Steamed Rice (LG, DF, V)
Corn Cobettes (LG, DF, V)

TO FINISH

Variety of Mini Cakes & Pastries (V)
Fruit Platter (LG, DF, V)
Chocolate Fountain Served with Churros,
Fresh Strawberries, Banana,
Donuts, Marshmallows, Pineapple

CHEESE & CHARCUTERIE

Assorted Australian & International Cheeses
served with Quince Paste, Lavosh,
Water Crackers and Dried Fruits (V)
Milano Salami, Triple-Smoked Ham, Jamón,
Turkey and Mortadella, accompanied by Olives,
Stuffed Capsicums and Cornichons (LG, DF)

(LG) - Low in Gluten, (DF) - Dairy Free, (VGN) - Vegan, (V) - Vegetarian, (A) - Australian, (I) - Imported, (M) - Mixed

Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.