

Mother's Day Brunch

May 12th 2024 – 12-3pm

Cold Options

charcuterie board

Selection of Italian meats, cheese, pickles & breads

antipasti board

Selection of charred & pickled vegetables with olives, dips & feta cheese

Salad

Goat cheese, pear, rocket & candied pecan salad (V|DF|GF)

caesar salad station

Romaine lettuce, white anchovies, croutons, bacon, Parmesan cheese & caesar dressing

Potato salad with chives, bacon, egg & gherkin finished with seeded mustard mayo

Penne pasta salad with poached chicken & pesto

Mixed green salad (V|DF|GF)

Seafood Station

Tasmania oysters with lemon & mignonette dressing (DF|GF)

Far North Queensland prawn tower with Marie Rose sauce

Cooked sand crabs with lemon (DF|GF)

Smoked salmon with crème fraîche, capers, Spanish onion & dill

Hot Options

Roast beef with mustard & pink peppercorn crust & Yorkshire pudding

Peri Peri glazed chicken

Barramundi fillets with macadamia crust & finger lime Beurre Blanc (GF)

Chana masala with fragrant jasmine rice

Roast duck fat potatoes (DF|GF)

Steamed garden vegetables (VG|DF|GF)

Desserts

Mixed berry & vanilla panna cotta (GF)

Chocolate & baileys torte (GF)

Salted caramel & peanut crème brûlée (GF)

Decadent dark chocolate flourless torte (GF)

Lemon & white chocolate curd tartlets

Chocolate pudding with anglaise

Chocolate fountain with milk & white chocolate, strawberries & marshmallow

Seasonal fruit platters

(V) Vegetarian (VG) Vegan (DF) Dairy free (GF) Gluten free

Please note: All our food is prepared in our kitchen where nuts, gluten and other allergens are present – if you have a food allergy, please let us know beforehand as a limited selection of dietary alternatives may be available. Public Holidays incur a 15% surcharge. Credit card surcharge applies. 10% Accor Plus discount subject to availability.

