

Buffet menu available 6pm to 8.30pm – last seating 8pm

cold

wallaby ham with spiced apricot sauce pork terrine with apple compote (contains nuts) potato salad with yogurt, mayonnaise, dill & chives (V/GF) tomato & mozzarella, wild rocket salad (V/GF) grilled antipasti salad, sweet balsamic (V/GF/DF/VE) marinated olives (V/VE)

salad bar

romaine lettuce, rocket, baby spinach, mixed greens (V/VE) balsamic dressing, dijon & red wine vinaigrette (V/GF/DF/VE) toasted almonds, sesame seeds, sunflower seeds, pumpkin seeds, flax seeds house pickled vegetables, carrot, cauliflower, cucumber, red onion (V/VE)

cocottes

buttermilk fried chicken roasted lamb leg with eggplant & gremolata (GF/DF) grilled scotch fillet with roasted potatoes (GF/DF) west coast ling with fennel & potato in white wine sauce (GF, contains fish) baked summer vegetables with basil & lemon (V/GF/DF/VE) potato gnocchi in blue cheese sauce (V) baked sweet potato with dukkah (V/GF/Contains Nuts and Sesame Seeds) stir-fried greens (V/Contains Soya, Sesame Oil, and Seeds)

condiments

gravy - spicy horseradish -mustard - relish - pesto

dessert cake slices / full cakes fruit platter