

MOTHER'S DAY

Menu

TO START

Grilled Octopus salad with Chimichurri potatoes (GF/DF)
Sweet Potato & Black Beans salad with Smoked Peppers & Spiced Pepper Vinaigrette
Heirloom Tomato Salad, lime, & coriander Mojo
Selected boutique greens traditional condiments & French vinaigrette (GF/DF/VEGAN)
Caesar salad with classic accompaniments
Marinated Bocconcini
Roasted Balsamic Onions
Selection of Italian Cured Meats
Cold Smoked Salmon with capers & freshly sliced Spanish onion
Thai Grilled Beef Salad
Pear, Rocket & Feta Salad
House Baked assorted rolls & bread sticks
Selection of Butter, Olive Oil, Balsamic

CHILLED SEAFOOD BUFFET

Chilled King Prawn
Fresh Oysters
Marinated Green NZ Mussels
Lime Emulsion, Cocktail Sauce, & Lemon Wedges

FROM THE HOT KITCHEN

Asador grilled Wagyu beef blade with signature chimichurri sauce
Whole Baked Barramundi served with Salsa Verde
Crispy Pork Belly
Whole Rack of Lamb
Creamy Garlic Prawns
Chargrilled Bangers, Caramelized Onions
Truffle Mash Potato
Steamed Market Greens
Baked Sweet Potatoes, Pumpkin & Parsnips

FROM THE WOK

Singapore Noodles
Pad Thai
Chinese Fried Rice
Sweet & Sour Pork

FROM SICILY

Arancini with Garlic Aioli
Fettuccine Carbonara
Spaghetti Bolognese
Grilled Chicken Thigh Polenta Red Pesto

SWEET TEMPTATIONS

Chefs' selection of hand-crafted dessert buffet
Freshly sliced fruits
Selection of Cheese, Home-made condiments