



Hot Buffet Menu

Pepper Berry Wood Smoked Braised Beef (GF)

Served with a Rich Pepper and Onion Sauce

Steamed Local Barramundi (GF)

Steamed in a Banana Leaf with Native Pepper and Lemon Grass Butter

Flame Grilled Chicken Breast (GF)

Stuffed with Mushrooms and Wrapped in Bacon with Tomato and Sage Sauce

Wild Buffalo Bolognese with Penne Pasta

Steamed Seasonal Vegetables (GF)

Sautéed Choy sum, Broccoli, Bok Coy and Hoisin

Whole Roast Sweet Potato

Roasted in Their Jackets, Served with Cinnamon Butter

Cold Buffet Menu

Build Your Own Caesar Salad

Cos Lettuce, Crispy Bacon, Crouton, Anchovies, Caesar Dressing

Greek Salad (GF)

Cos, Cucumber, Onion, Cherry Tomato, Red Peppers Kalamata Olives, Feta, Lemon Dressing on the Side.

Mixed Leaves (GF)

Steamed Queensland Tiger Prawns (GF)

On ice, Lemon and Tartare

Antipasto (GF)

Sliced Cured Meats, Olives, Marinated Vegetables and Pickles

A selection of Bread Rolls and Sliced Breads

Butter and Margarine

A Selection of Accompaniments (GF)

Mustards, Sauces, Chilli, Salt, Pepper

Dessert Menu

Wattle Seed Brulee (GF)

Pavlova (GF)

Meringue, Whipped Cream, Strawberries, Kiwifruit, Passionfruit and Melon.

Fruit Platter (GF)

Rockmelon, Honeydew, Pineapple, Strawberries, Dragon fruit and Carambola,

Australian Cheese

Selection of Australian Cheese and Crackers

Ice-cream Station

Large Selection of Ice-Creams Served in a Cone

(V) Vegan friendly dishes can be ordered separately

(GF) Gluten Friendly

