

FEAST

Charcuterie

Artisan Rustica sour dough selection, salted butter, Mt Zero olive oil
Sopressa, finocchiona salami, jamon, mortadella, marinated olives
Dips and condiments

Seafood

Australian tiger prawns, marie rose (lg, df)
Gin cured salmon, mustard, fresh herbs, citrus
Market oysters, shallot vinaigrette, hot sauce, lemon (lg, df)
Char grilled octopus and calamari salad, fennel, orange, watercress, chili oil

Salad

Roasted heirloom beetroot, fetta, pinenuts, arugula, pomegranate balsamic(v)
Coloured quinoa, kale, sunflower seeds, broccoli, currants, goji, spinach (v)
Salad Greens, pickled onion, chives, white balsamic dressing (lg, vegan)
Seasonal salad, tomato medley, cucumbers, baby radish, pickled olives, fetta (lg, v)

Carvery and Rotisserie

We rotate between grass fed beef, lamb, free range pork and chicken, sourced from quality producers and farmers, such as Westholme wagyu beef, Parwan prime lamb and Hazeldene's chicken

Slow cooked wagyu roast biff MB 5+, garlic and rosemary
Hazeldene's farm free range chicken, BBQ marinade
Condiments: Corn salsa, BBQ sauce, seeded mustard, port wine jus, pickled vegetables

Hot Selection

Madras lamb curry, coconut rice
Ricotta gnocchi, pumpkin, capsicum, onion, spinach, Mt zero olive oil.
Kipfler potatoes, confit garlic, parsley
Steamed seasonal vegetables, olive oil.

Half time desserts and cheese

Selection of tarts, slices, and miniature cakes
Seasonal fruits
Ice cream station
Selection of cheese

*Hot Food Buffet Closes start on 2nd quarter
Menus are subject to change due to seasonality and product availability*