



BUFFET LUNCH & DINNER MENU

Adult: \$75pp | Children: \$37.50pp (4-12 years) | Add Half Dozen Oysters \$30.00

SOUP & BREAD STATION

Potato & Leek

Crouton, butter & bread rolls

Sweet Corn Egg Drop

Crispy noodles, spring onions

Pizza

Margherita classica | Primavera | Diavola

THE SEAFOOD

Cooked Chilled Prawns

Cocktail sauce, American sauce

Marinated Mussels à la Provençale

Chilled marinated clams

SALAD

Caesar Salad Cos lettuce, Caesar dressing, parmesan cheese, bacon

Mix Lettuce Balsamic vinaigrette, French dressing, olive oil

Healthy Salad Carrot, beetroot, peas, kernel corn, alfalfa sprouts, capsicum, marinated artichoke, roasted pumpkin, tomato, cucumber, olives

Mix Bean Salads

Risoni, lentils, goats cheese, lemon dressing

Edamame freekeh, kale, miso dressing

CARVERY

Slow Cooked Roast Beef

Roast Ham, Plum Glaze

Gravy, grain mustard, apple sauce

HOT SELECTION

Boeuf Bourguignon

Parmesan Roast Potato

Balti Chicken

Farfalle Pasta, Grilled Red Capsicum, Garlic Cream Sauce

Parmesan cheese, lemon wedges

Lamb Chump Chops, Green Peppercorn Sauce

Mint sauce

*Should you have any special dietary requirements or allergies please inform your waiter. Menu is subject to change and bookings are subject to availability. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday)



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HOT SELECTION CONT.

Braised Soy Pork

Salted vegetables, mantao bun

Baked Lemon Pepper Fish, Butter Sauce

Tartar sauce, tomato ketchup, lemon wedges

Steamed buttered seasonal mix vegetables

Mie Goreng

Sambal Olek, pickled green chilli

Fried Snack - Vegetables Spring Rolls, Tempura Vegetables

Sweet chilli, soy sauce, tamarind chutney

Pilaf Rice, Sultana, Almond, Saffron

Fried Spicy Chicken Ribs, Yuzu Glaze, Sesame

Singapore Chilli Blue Swimmer Crab

Pickled chilli, chilli oil

LIVE STATION

Chicken Curry

Roti, sambal anchovies, onion pickles, chutney

DESSERTS

Carrot Cake

Cheesecake

Velvet Slice

Berry Mousse

Apple Crumble Slice

Assorted Jelly

Crème Caramel

Fruit Salad

HOT DESSERT

Orange Pudding

Custard

Black Glutinous Sago Rice Pudding

Coconut milk

CHOCOLATE FOUNTAIN

Marshmallow, Waffles, Finger Biscuit, Brownie

SELF SERVE ICE CREAM

Vanilla & Chocolate

Wafer cone, chocolate, strawberry, caramel topping

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