

MENU

BUFFET LUNCH

Bread Selection

White and Grain dinner rolls, Garlic and Herb Focaccia bread served with Butter Portions

Local Caught Chilled Endeavour Prawns (gf / df)

with Cocktail Sauce and Citrus Wedges (gf / df)

Salad Selection

Sweet and White Potato Salad – Dill and Shallots – Dijonaise (gf / vegan)

Scorched Eggplant and Pearl Cous Cous Salad – Szechuan and Black Vinegar Dressing (vegan)

Mt Molloy Garden Salad – Tomato, Cucumber, Red Onion – Snow pea Sprouts and Carrot (gf /vegan)

Red and White Coleslaw with Carrot and Zesty Lime Aioli (gf / vegan)

Cold Meat Selection

Champagne Leg Ham (gf / df)

BBQ Marinated Chicken Nibbles (gf / df)

Hot Selection

Beef Golden Curry with Potato and Carrot

Creamy Chicken, Sundried Tomato and Roast Pumpkin Penne with Fresh Parmesan Shavings

Cauliflower, Green Lentil, Coconut and Vegetable Curry (gf / vegan)

Steamed Jasmine Rice (gf / vegan)

MORNING & AFTERNOON TEA

Seasonal Tropical Fruit Platters with Fresh Coconut Shavings (gf / vegan)

Assorted Danish Pastries (vegetarian)

Cheese and Kabana Platters with Homemade Hummus, Roast Pepper and Cream Cheese Dip and Crackers

CODES: Gf = Gluten Free / Df = Dairy Free