

MENU

MORNING TEA

Mixed Danish Pastries And Petite Assorted Donuts

LUNCH

Gourmet Tropical Seafood Platter

Cooked Local Tiger Prawns With Fresh Lime Wedges
Fresh Shucked Pacific Oysters With Lemon Myrtle Sweet Chilli Sauce
Cooked Morton Bay Bugs With Pickled Ginger Wasabi Mayonnaise
Smoked Atlantic Salmon With Wakame

OR

Gourmet Antipasto And Cheese box

Marinated Bocconcini
Marinated Green And Kalamata Olives
Spice Roast Beetroot Dip
Sopressa Salami
Champagne Leg Ham
Gallo Dairy Heritage Cheddar
Gallo Dairy Bacci Brie
Gallozola Blue
Fig Chutney

**GUESTS ARE WELCOME TO ENJOY SELECTIONS
FROM THE BUFFET AS WELL**