

Father's Day

BUFFET MENU

Sunday 6th September

DECORATED OCEAN TROUT

Delicately poached in a fragrant broth of white wine, lemon, and herbs. Topped with a house-made sweet mustard and dill sauce.

LOUISIANA SEAFOOD SALAD

A classic mixture of seafood with celery, red onion, and capsicum, in a creamy Cajun mayonnaise.

BOURBON AND MAPLE-BAKED LEG HAM

Glazed with warm spices of cinnamon and allspice.

PRAWN COCKTAIL

Chilled cooked prawns, served with a sharp, tangy cocktail sauce.

CRISPY-FRIED CHICKEN WINGS

Coated in a ranch seasoning of herbs and spices, served with a buffalo dipping sauce.

BBQ BEEF SHORT RIBS

Glazed in a Kansas-style barbeque sauce, with crispy fried onions.

SMOKED + SPICED ROASTED LAMB SHOULDER

Melt-in-the-mouth tender lamb, with a mint chimichurri.

ROAST PORK LEG

Succulent pork with golden crackling, rich pan gravy, and a traditional apple sauce.

OVEN-BAKED FISH OF THE DAY

SIDES

ROAST POTATOES

BBQ BUTTER CORN RIBS

HONEY-GLAZED CARROTS

CAULIFLOWER AND BROCCOLI CHEESE BAKE

SALADS

CLASSIC CAESAR SALAD

SOUTHERN-STYLE COLESLAW

CREAMY RANCH POTATO SALAD

BEETROOT, WALNUT, AND ROCKET SALAD

DESSERT BUFFET

DIY GOURMET ICE CREAM STATION

House-selected ice creams, with your choice of gourmet toppings, finishing sauces and cream.

VANILLA/CHOCOLATE PANNA COTTA

CLOUD-SOFT PAVLOVA



\$79 Per Adult / \$39 Per Child 12 & Under
Prepayment Required