



MOTHER'S DAY BUFFET MENU 2018

\$79 ADULTS - \$25 CHILDREN (U12 Yrs) – FREE (U6 Yrs)

Sessions: Breakfast Al La Carte - 8:30am to 10:30am

Buffet Session 1 - 11:15AM to 1:15PM

Buffet Session 2 - 1:45PM to 3:45PM Buffet Session 3 - 5:15PM to 7:15PM

FRESH SEAFOOD

S.A. Coffin Bay Oysters, W.A. Blue Swimmer Crab, New Zealand Green Lip Mussels, Harvey Bay Scallops Ceviche, South Australian King Prawns

LIVE PASTA STATION

Choose your favourite Home Made pasta with our your choice of our House Sauces

ANTIPASTO TABLE

GRAZING TABLE WITH SELECTION OF:

SOUP – Lobster Bisque with grated Parmesan & Croutons

SALADS – Caprese, Strawberry & Spinach, Caesar, Marinated Duck Breast, Quinoa with Avocado Puree

SMALLGOODS – Aged Parma Prosciutto, Sopressa Salami, Leg Ham, Mortadella with Olives

CHEESES – Double Brie, Dynasty Blue, Vintage Cheddar, Provolone, Marinated Feta

MARINATED VEGETABLES - Grilled Artichoke & Pumpkin, Semi Dried Tomato, Pickled Onion, Capers, Gherkins

CONDIMENTS - Quince, Fig & Ginger Jam, Berry & Apricot Compote, Tomato Relish, Fresh Grapes, Italian Grissini, Water Crackers

CARVERY

Live Station with Roast Turkey, Traditional Porchetta, Slow Roast Rib Eye Beef, Honey Glazed Carrots, Pan Tossed Kale

ITALIAN CASSEROLE

House Made Beef Ragu Lasagna, Franco Special Risotto, Italian Spezzatino, Marinated Pesto Salmon, Spinach & Ricotta Cannelloni, Italian Meatballs, Pollo Paesano, Spaghetti w Clams, Roast Kepler Potato al Forno, Asparagus & Sun Dried Tomato w Beans

WOOD FIRED PIZZA

Chef's Choice from our new Wood Fired Pizza Oven

SIDE DISHES

Chips, Salt & Pepper Squid, Beef Schnitzel, Italian Arancini, Crumbed Chicken, Battered Fish, Potato Wedges, Fried Chicken Wings

DESSERTS

Fresh Fruit, Panna Cotta, Sticky Date Pudding, Strawberry Cheesecake, Chocolate Torte, Chocolate Mousse, Italian Tira Mi Su, Apple Mousse Cake, Chocolate Fountain, Black Forrest Cake