

Entreé

Pea and ham soup with crispy cheese twist (LF)

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Satay chicken skewers with jasmine rice (LF)

Main Course

Teriyaki salmon (LF)

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Scotch fillet, slow cooked to medium with red wine jus and crispy sweet potato garnish (GF) (LF)

Both served on a bed of mashed potato sauté spinach and steamed carrots

Dessert

Warm chocolate brownie with chantilly cream

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Apple and rhubarb crumble with icecream

Coffee & Tea





Buffet

Country style hot pot (GF) (LF)
Roast chicken (GF) (LF)
Vegetable quiche
Assorted cold meats
Garden salad (GF)
Watermelon and feta salad (GF)
Cheese, carrot and sultana salad (GF)
Steamed rice (GF) (LF)
Continental bread
Cheese and fruit platters (GF)

Coffee & Tea





Main Course

Pork cutlets in a ginger beer glaze (GF) (LF)

Slow braised lamb shanks (GF) (LF)

Both served with sweet potato
and carrot mash and peas

Dessert

Sticky date pudding with a butterscotch sauce and ice-cream

Fruit salad (GF) (LF) and ice-cream

Coffee & Tea





Main Course

Beer battered fish and chips with tartare sauce and a garden salad

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Spinach ricotta and sundried tomato filo parcels served with a fresh garden salad

Dessert

Brandy snap basket with fresh seasonal fruit (GF) and whipped cream

Coffee & Tea





Entreé

Potato and leek soup (GF) (LF)

Captains Carvery

Roast beef
Roast lamb
Roasted potatoes, carrots and pumpkin
Cauliflower au Gratin
Steamed broccoli, peas and corn
Gravy

Dessert

Poached pear in a cinnamon mulled wine served with cream (GF)

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Trio of mousse served with chantilly cream (GF)

Coffee & Tea





Entreé

Thai prawn skewers with salsa (GF) (LF)

Roast capsicum tarts served with a rocket and pear salad

Main Course

Oven baked barramundi fillet with dill and caper sauce (GF)

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Pumpkin, pinenut, spinach and ricotta chicken Ballantine (GF)

Both served with roasted smashed baby potato
and roasted truss tomato

Dessert

Upside down raspberry and chocolate cheesecake

Coffee & Tea





Indian Buffet

Butter chicken

Lamb Rogan Josh (GF)

Steamed rice (GF) (LF)

Biryani rice (GF)

Spiced chickpea salad (GF) (LF)

Garden salad (GF) (LF)

Fattoush salad (LF)

Couscous salad (LF)

Dessert

Fruit platter
Rava ladoo coconut semolina balls

Coffee & Tea





Main Course

Osso Bucco (GF) (LF)

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Silverside with white sauce (GF)

Both served with cauliflower puree broccolini and roasted squash

Dessert

Banoffee Pie

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Lemon curd pudding and ice-cream

Coffee & Tea





Buffet

Chicken and sweet corn soup (GF)
Fried rice (GF) (LF)
Steamed rice (GF) (LF)
Sweet and sour pork
Honey prawns
Stir-fried vegetables (LF)
Assorted cold meats
Assorted salads
Continental bread
Seasonal fruit platter (GF) (LF)
Cheese board

Coffee & Tea





Barbeque Buffet

Gourmet beef sausages
Porterhouse steak (GF) (LF)
Cheese kranksy
Marinated chicken (GF) (LF)
Lamb loin chops (GF) (LF)
Vegetable medley (GF) (LF)
Barbequed onion (GF) (LF)
Whole baked potatoes
Assorted salads
Fresh bread

Dessert

Scones with jam and cream

Coffee & Tea

Billy tea and coffee is available





Main Course

Beef burgundy shepherds pie served with a garden salad ${\mbox{\tiny {\rm GF}}}$

Mediterranean chicken salad served with tomato salsa (GF)

Dessert

Pavlova with chantilly cream and berry compote (GF)

Coffee & Tea





Entreé

Golden vegetable soup (GF) (LF) of pumpkin, sweet potato and carrot

Captain's Seafood Buffet

Smoked salmon
South Australian whole prawns
South Australian oysters (natural & Kilpatrick)
Salt and pepper squid
Whole baked ocean trout
Tempura prawns
White fish goujons
Smoked trout platter
Baked ham
Roasted turkey
Assorted salads

Dessert

Apple and sour cream slice served with chantilly cream

Coffee & Tea

