



MENU

BUFFET LUNCH

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

Local Caught Chilled Endeavour Prawns with Cocktail Sauce and Citrus Wedges

Salad Selection

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

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 Zesty Lime Aioli – Carrot and Red Onion (gf / df)

Cold Meat Selection

Champagne Leg Ham, Australian Salami, BBQ Marinated Chicken Nibbles (gf / df)

Hot Selection

Mini Grass-fed Beef Meatballs in Rich Tomato Sauce (gf / df)

Sri Lankan Chicken and Vegetable Curry (gf / df)

Creamy Sundried Tomato and Roast Pumpkin Penne with Fresh Parmesan Shavings (v)

Steamed Jasmine Rice (gf / df)

MORNING & AFTERNOON TEA

Seasonal Tropical Fruit Platters with Fresh Coconut Shavings

Raspberry and Banana Muffins

Assorted Danish Pastries / Cake and Slice Selection