

BULLET MENU

\$99
pp

ARTISAN BREAD SECTION

Home Baked Bread with Salted Butter

COLD SELECTION

Beans & Vegetable Salad | Coleslaw | German Potato & bacon Salad | Autumn salad | Deconstructed Caesar & Greek Salad | Premium Continental Meats & Antipasto

SEAFOOD

**South-East Asia Marinated Green Lip Mussels
Exmouth Tiger Prawns - Cocktail Sauce, Aioli & Thai Dressing
Shucked Bistro Oysters, Shallot Vinegar & Lemon
Seafood Salad (Insalata di mare)**

CARVERY

**Roasted Pork, Apple Sauce
Mustard & Herb Roast Chicken**

HOT SELECTION

**Thai Green Seafood Curry
Honey & Sesame Chicken
Beef Gulash
Roast Mushroom & Capsicum, Herbs, Pumpkin Cavatelli in Sugo
Steamed Barramundi with Caper & Lemon Butter
Roasted Garlic Mash
Garlic & Parsley Buttered Green Beans
Stir-fried Vegetables
Slow-cooked smoky BBQ Brisket in BBQ sauce
Jasmine Rice**

DESSERTS

Mango Mousse | Crème Brûlée | Chocolate Brownie | Jelly with Cream | Deconstructed Pavlova | Rum Bread & Butter Pudding | Chantilly Cream | Fresh Fruits | Assorted Ice creams

CHEESEBOARD

local Cheddar | Danish Blue | Australian Brie | Dutch Gouda & Edam | Grissini | Water Crackers | Quince | Dried Fruits

**Menus are subject to change. Please note that our products either contain or/are produced in kitchens that contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen-free.