

# Roast Carvery

SUNDAY

## Soup/Salads

Country tomato soup with fresh breads and rolls  
Assorted antipasto platter with cold cuts and marinated vegetables  
Roasted pumpkin, red onion and fetta with rocket salad  
Waldorf salad  
Grilled vegetable and pasta salad with balsamic dressing  
Rustic potato salad  
Coleslaw with cheese  
Fresh garden salad with condiments and dressings  
Australian cheese board with crackers and breads

## Main Course

Slow roasted lamb with rosemary jus/ mint jelly/mint sauce  
Roast pork with apple sauce/ crackling and gravy  
Roasted beef with Yorkshire puddings/horse radish sauce/red wine jus  
Baked whole reef fish with lemon butter and caper berry sauce  
Roasted potatoes, pumpkin, sweet potatoes, and parsnips  
Mixed green vegetables  
Cauliflower gratin

## Desserts

Custard tarts with nutmeg (individual)  
Sussex puddle pudding / pudding of spotted Richard with custard  
Passionfruit, mango and berry pavlova  
Decadent English trifle  
Homemade apple pie  
Banoffee pie  
Strawberry short cakes

ADULTS \$57 CHILDREN 5-12 YEARS \$20

MENU SUBJECT TO CHANGE DUE TO AVAILABILITY OF PRODUCE & MAY CONTAIN NUTS.  
ONE ACCOUNT PER TABLE, 1.3% SURCHARGE FOR CREDIT CARD PAYMENT.

# Mexican Fiesta

MONDAY

## Soup/Salads

Mexican bean soup with corn salsa  
Mexican street corn salad  
Roasted sweet potato salad  
Spicy Mexican slaw  
Zesty tex mex pasta salad  
Chopped salad with cilantro, lime vinaigrette  
Fiesta salad

## Taco/Tortilla Wrap Station

Tortillas plain, whole grain, tomato, spinach, corn, gluten free, Mediterranean and tacos

### CHILLED FILLS

Fish taco salad, loaded chicken taco salad, pulled spicy beef salad, shredded lettuce, tomatoes, jalapenos, cucumbers, carrots, shredded cheese, guacamole, cilantro, sour cream, corn salsa, tomato salsa, pineapple salsa, mango salsa  
Assorted Tabasco sauces and sauce chippolate

### HOT FILLS

Chilli con carne  
Green Mexican rice with prawns  
Beef enchiladas  
Grilled jalapeno and lime chicken on corn mash  
Spicy Mexican fish with tomato lime sauce  
Slow cooked lamb stew  
Mixed seasonal vegetables

## Desserts

Chilli chocolate crème Brulee  
Churos  
Vanilla orange flan  
Avocado lime cheesecake  
Banana caramel pie  
Sweet rice pudding

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# Flavours of Asia

TUESDAY

## Soup/Salads

Tom kha gai  
Korean savoury pancake with spring onions  
Assorted sushi prawn nigri, salmon nigri, snapper nigri, Californian rolls with Japanese pickled ginger and yellow radish, wasabi  
Somtum papaya salad with shrimps  
Rainbow soba noodle salad  
Vietnamese chicken salad  
Thai fish cakes with sweet chilli sauce  
Asian quinoa salad  
Thai flavoured rice salad with pepper, lemongrass and lime dressing  
Fresh garden salad with condiments and dressings

## Main Course

Wok fried Mongolian lamb with celery  
Korean bbq beef ribs  
Chicken marsala curry with naan bread, mango chutney and riatta  
Deep fried barramundi with three flavour sauce  
Penang moo Thai style pork red curry  
Sautéed Asian green vegetables with sesame oil  
Cantonese fried rice with red pork/ jasmine steamed rice  
Stir fried Asian vegetarian noodles with tofu

## Desserts

Asian mango & coconut jelly  
Baked apple pie spring rolls with icing sugar  
Hong kong egg tarts  
Taiwanese pineapple cake  
Assorted fruit sushi with fruit dipping coulis  
Vietnamese banana cake with coconut  
Asian spiced pears  
Coconut rice balls with brown sugar glaze

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# Tastes of the Mediterranean

WEDNESDAY

## Soup/Salads

Bouillabaisse soup with aioli and croutons  
Fine selection of antipasto and cold cuts  
Char grilled chicken tenders with yoghurt and a creamy Greek dressing with pita crisps  
Pickled octopus salad with rocket  
Mediterranean cauliflower and cous cous salad  
Beetroot, pine nuts and fetta salad  
Persian cucumber and tomato salad  
Caesar salad  
Garden salad and a selection of condiments, olives, cornichons, onions,  
International cheese board with crackers and breads

## Main Course

Balsamic roasted lamb with olives, artichokes, garlic, with grilled asparagus and fresh herb jus  
Seafood paella  
Char grilled chicken breast with lemon thyme and almond butter with broccolini  
Pan fried whiting fillets with sundried tomato, baby bell peppers, and zucchini flowers in scented olive oil  
Braised beef brisket with tomato ragout, volcano salt and pearl onions  
Creamy mixed spring vegetables with tortellini and sundried tomato  
Grilled mixed vegetables  
Rosemary roasted chats

## Desserts

Pecan and maple baklava  
Turkish saffron yoghurt mousse with rose syrup  
Baked ricotta with orange blossom and cherry sauce  
Melopita honey pie  
Deconstructed tiramisu individual  
Chocolate amaretti cake  
Basbousa Mediterranean almond cake  
Chocolate & orange risotto

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# French Connection

THURSDAY

## Soup/Salads

Classic French onion with gruyere cheese croutons  
Charcroute of meats including ballantine of chicken, smoked duck, pork & sage terrine with  
grilled sour dough and relishes (chicken liver parfait, duck rillettes)  
Smoked salmon with all the trimmings  
Antipasto grilled vegetables  
Pickled Octopus salad  
Deconstructed tuna nicoise salad with quail eggs  
Confit of duck and orange salad with wild rocket  
Fresh garden salad with condiments and dressings  
Arugula and goats cheese salad with grapes

## Main Course

Cordon bleu pork escallop with tomato basil salsa  
Cassoulet Toulouse with white beans and French sausage  
Rib fillet of beef wrapped in smoked bacon and crepenette slow bake with red wine and pearl onion sauce  
Pan fried salmon fillets with asparagus, sundried tomatoes, artichokes and capper berry sauce  
Chicken with forest mushroom vol au vent with asparagus and hollandaise sauce  
Duck ala orange slow roasted duck with orange sauce  
Gratin potatoes  
Vichy carrots, zucchini fritters

## Desserts

The classic crepe suzette with orange sauce  
Apple tarte tatin with crème anglaise  
Assorted mini éclairs  
Cherry clafoutis  
Chocolate mousse  
Apricot and almond tart  
Crème brulee  
Lemon scented madeleines

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