

# buffet lunch menu

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## Option 1 – \$32.50 per person (excl. GST)

*Beef bourguignon pie with crunchy crust*

*Chicken roulade wrapped in bacon and herb mousseline*

*Haloumi and roast vegetable stack with pesto*

*A rustic ploughman's platter with a selection of breads*

*Baby leaf salad topped with parmesan cheese crisps*

*Mediterranean cous cous*

*Vanilla bean panna cotta*

*Selection of in house made sweet slices*

*Freshly brewed coffee and a selection of teas*

## Option 2 – \$37.50 per person (excl. GST)

*Warm bread selection with the chef's specialty dips*

*Chicken and leek pie with potato and parmesan crust*

*Open steak sandwich on ciabatta with caramelized onion, smoked cheddar,*

*mesculan leaves and drizzled with whole grain mustard aioli*

*Spinach and roast vegetable frittata*

*Baby leaf salad topped with parmesan cheese crisps*

*Fresh broccoli and chickpea salad with red onion and mild curry dressing.*

*Fresh seasonal fruit platter.*

*Mini fruit and custard pastry tarts*

*Freshly brewed coffee and a selection of teas*