



- Menu -



Buffet Dinner



- HOT SELECTION -

Grilled calamari marinated in garlic, lemon & olive oil (GF) (LF)

Zesty lemon chicken baked with herbs & garlic (GF) (LF)

Roasted lamb leg w/ rosemary crust (GF) (LF)

Poached barramundi in light coconut red curry w/ lemongrass & kaffir lime (GF) (LF)

Twice-cooked chat potatoes (V) (VE) (GF) (LF)

Roast vegetables with rosemary & garlic (V) (VE) (GF) (LF)



- COLD SELECTION -

Gold Coast ocean king prawns (GF) (LF)

Natural New Zealand mussels (GF) (LF)

Summer garden salad (V) (VE) (GF) (LF)

Mediterranean pasta salad (V) (VE) (LF) (N)

Classic coleslaw salad (V) (GF) (E)

Damper-style bread rolls (V) (VE)



- SWEET SELECTION -

Chef's daily selection

Enjoy complimentary tea and coffee as a delightful conclusion to your buffet dinner experience.

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (LF) Lactose-Free (N) May contain nuts (E) May contain egg

Allergen information is a guide only. While all care is taken, we cannot guarantee a total absence of allergens in any of our items. All items are subject to availability, the operator reserves the right to make substitutions of items of an equivalent value.