

# EASTER SUNDAY BUFFET LUNCH MENU

## SEAFOOD SELECTION

TIGER PRAWNS  
SYDNEY ROCK OYSTERS  
BLUE SWIMMER CRAB  
SELECTION OF FRESH SUSHI AND SASHIMI  
PICKLED MUSSELS, HERRING, SARDINES, AND CLAMS  
CONFIT CHARRED BABY OCTOPUS  
SAUCES; COCKTAIL, TARTARE, MIGNONETTE, AND FRESH LEMONS

## CARVERY SELECTION

ROSEMARY AND GARLIC ROAST LAMB LEG  
SALT BAKED DEEP SEA SNAPPER  
SAUCES; CHIMMI CHURRI, TARTARE, SALSA VERDE, AND CHERRY TOMATO, GARLIC AND ONION

## HOT BUFFET ITEMS

MUSSELS, TOMATO, CHILLI, GARLIC  
PORCHETTA, LENTILS  
STICKY BEEF SHORT RIBS  
ROAST CHICKEN, LEMON, THYME  
ROAST POTATOES, SLOW COOKED BABY CARROTS  
STEAMED ASIAN GREENS

## CHEESE, CHARCUTERIE AND BREAD SELECTION

FRENCH AND AUSTRALIAN CHEESE SELECTION  
RABBIT VEGETABLE FIELD; CREAM CHEESE, DARK ALE SOIL, BABY CARROTS  
SELECTION OF HOUSE MADE SEAFOOD, GAME AND POULTRY TERRINES  
CHICKEN LIVER PARFAIT  
PORK AND RABBIT RILLETTES  
TARAMASALATA  
FRESH BAKED BREADS, ROLLS, AND BAKERY ITEMS

## SALAD SELECTION

TUNA NICOISE  
CABBAGE, APPLE AND TARRAGON SLAW  
PANZANELLA  
FENNEL, RADICCHIO, DILL, PARMESAN, AND PEAR  
ROAST PUMPKIN, KALE, ALMONDS, AND PEARL COUSCOUS

## DESSERT BUFFET

CHOCOLATE FOUNTAIN; MARSHMALLOWS, STRAWBERRIES AND FRUITS  
MACARON TOWER  
CHOCOLATE DIPPED PRETZELS  
ASSORTED PETITE FOURS  
AND MORE...

\$95.00 PER ADULT AND \$50.00 PER CHILD