



mother's day feast menu

hot buffet

slow cooked lamb shoulder, citrus, rosemary
grilled marinated chicken, corn puree, tomato jus
roast barramundi, celeriac, cauliflower puree
beef, forest mushroom, local rainbow chard
new potatoes, confit garlic, garden herbs
living earth farm roast heirloom vegetables

cold buffet / salads

quinoa salad, orange, pomegranate, cranberry
fusilli pasta , roast vegetable, pesto, olive
sweet potato, dill, caper, cornichons



seafood bar

oysters (chef to shuck live) assorted dressings

House cured salmon

Queensland prawns

farmers market grazing station

duck terrine

assorted cheese

cured meats

artisan breads

olives

taramasalata

beetroot hummus

desserts

lavender panna cotta

flourless chocolate torte

orange almond syrup cake

pavlova

fresh fruit

petite lemon meringue

macaroons



beverages

australian draught beer

australian sparkling

australian merlot and sauvignon blanc

soft drinks

tea and coffee station