

SUNDAY SEAFOOD LUNCH BUFFET

ALL YOU CAN EAT COLD AND HOT SEAFOOD & NON-SEAFOOD DISHES

Every Sunday Lunch from 12 to 3 pm

Price: Adults: \$39, Children under 5 years Free, Children upto 10 years \$15, 10 to 15 yrs \$19

LIVE BAND FOR LUNCH

MENU Subject to change without notice

Depending on availability, menu items, will be replaced with alternates

SOUP & BREADS

- Pumpkin Soup
- Minestrone Soup
- Bread & Butter

SALADS

1. Tuna salad, Nicoise Style
2. Greek salad with Feta cheese dressed in a Balsamic vinaigrette
3. Caesar Salad with Bacon
4. Shrimp Cocktail
5. Cold Seafood & Prawns Salad
6. Creamy mustard potato salad with fresh dill

ANTIPASTO & SALAD TOPPINGS

1. Marinated Feta cheese & Sun dried tomatoes
2. Pickled Olives & Vegetables
3. Deli cured meats
4. Salmon & Smoked Salmon Pate
5. Bowls of Croutons, Chilli Soy, Bacon, Tomatoes, Lemon Wedges, Cucumber, Caesar dressing, Vinaigrette,

COLD SECTION

1. Natural Large Pacific Rock Oysters with Lemon
2. Cooked Prawns on Ice with cocktail Sauce
3. Smoked Salmon with condiments
4. Dill marinated Mussels

HOT SECTION

1. Steamed Blue Swimmer Crabs in Creamy Lemon Grass Sauce
2. Tempura Fish Cocktails with Tartar sauce
3. Baked Barramundi in Mustard Dill Beurre Blanc
4. Thai Prawn Curry with Lemon grass
5. Calamari Rings
6. Exotic Mushroom & Leek Risotto
7. Vegetarian Spring Rolls
8. Beef Roast with Mushroom Sauce
9. Whole Roast Chicken with herb Jus
10. Pumpkin & Ricotta Tortellini in Spinach Cream Sauce.
11. Steak Fries with Tomato Sauce
12. Meat Balls in Tomato & Basil Sauce
13. Honey Roasted Pumpkin, Potato, Peas & Carrots
14. Grilled Beef Sausages with Mustard
15. Garlic & Herb Mash with Gravy
16. Parsley Butter Rice with Vegetables

DESSERTS:

1. Crème Caramel
2. Chocolate Mousse
3. Passion Fruit Panacotta
4. Crème Brûlée or Dark Chocolate Pudding
5. Cheese board with crackers & nuts

Coffee & Tea

River Canyon