

### Salads

- Potato with seeded mustard mayo, bacon and spring onion • GF •
- Quinoa, tomato, cucumber with Italian dressing • V • VG • GF • DF •
- Roasted pumpkin, Spanish onion, wild rocket, and crumbed feta • V • GF •
- Cabbage slaw, light mayo, and cracked pepper • V • GF •
- Fresh tomato, bocconcini and basil with a balsamic glaze • V • GF •

### Cold Selection

- Whole cooked prawns • GF •
- Gourmet bread rolls • V •

### Hot Selection

- Slow cooked roast beef with peppercorn gravy • GF • DF •
- Steamed king snapper in basil pesto • GF •
- Butter chicken • GF •
- Spinach and ricotta ravioli with Napolitana • V •
- Baked cauliflower and broccoli • V •
- Steamed jasmine rice • V • GF •

### Dessert

- Carrot cake • V •
- Mini Profiteroles • V •
- Duo chocolate mousse cake • V •
- Seasonal fruit platter • V • VG • GF • DF •

Accompanying sauces, chutneys & dressings are available on the side.

• V - vegetarian • VG - vegan • GF - gluten free • DF - dairy free •

Menu items subject to change.

\* Select products have been processed in a kitchen where other products containing gluten have been prepared and as a result may contain traces of gluten. Traces of nuts may be present in all buffet items as they have been prepared in a kitchen where nuts have also been processed.