

# MOTHERS DAY LUNCH

**shutters**

## SEAFOOD BUFFET

**Cooked Tiger Prawns**

**Balmain Bugs**

with a selection of condiments & fresh lemon

## FRESH OYSTER STATION

**Freshly Shucked Sydney Rock Oysters**

shallot, red wine vinegar, tabasco, lemon

## CHARCUTERIE

**Chef Selection of Cold Cut Meats**

grilled vegetables

**Marinated Olives**

## SALAD BAR

**Medley of Cherry Tomatoes** wild rocket, basil pesto, bocconcini (V, GF)

**Smoked Salmon** herb crème fraîche, capers (GF)

**Classic Caesar Salad** cos lettuce, bacon, parmesan, anchovies (GF)

## HOT CARVING STATION

**Slow Roasted Leg of Lamb** grain mustard, mint jelly, jus

**Rosemary Roasted Chicken Breast** spinach, grilled pumpkin, jus (DF, GF)

**Pan-Fried Snapper** ratatouille, lemon olive oil dressing (DF, GF)

**Pumpkin Risotto** sage, nut brown butter

**Roasted Baby Chat Potatoes** rosemary salt (VGN, GF)

**Steamed Seasonal Vegetables** (VGN, GF)

## CHEESE

*dried fruits, nuts + lavosh, crackers*

**Berry Creek Oak Blue**, Gippsland

**Double Cream Brie**, Adelaide Hills

**Cloth-Ashed Cheddar**, Victoria

## DESSERT BAR

**Choice of Petit Cakes & Tarts**

**Sliced Fresh Fruit**

## CHILDREN

**Penne Bolognese, Chicken Tenders + Fries, Mac & Cheese Bites**