

WELCOME

A glass of sparkling wine on arrival

CHARCUTERIE STATION

Local cheeses - sharp Cheddar, Brie & blue

Cured meats - salami, chorizo & sopressa

Dips - basil pesto (V, GF), smoked beetroot labneh (V, GF),

Spanish capsicum & lemon romesco (V, GF)

Croutons, grissini, tropical fruits, cornichons & olives

BUILD YOUR OWN GARDEN

Baby gem lettuce, mesclun mixed leaf, baby tomatoes, cucumber ribbons, beetroot, roasted cold vegetables, local mangoes, avocados, radish, pickled onions, carrot & cabbage

Creamy dressings, aged balsamic vinegar, vinaigrettes

Toasted & fresh breads

FROM THE OCEAN

Fresh local prawns, fresh oysters, blue swimmer crabs

Fresh lemon wedges

House-made cocktail sauce, tartare sauce
(V, VG, DF, GF)

FROM THE CARVERY

Slow-roasted 54 degree striploin with wild mushroom
& pink pepper jus lié, parsnips, blistered tomatoes
& confit garlic (GF, DF)

Chicken breast stuffed with spinach, rosemary & ricotta
served with roast pumpkin, almonds & a pumpkin
velouté sauce

Pan seared local Spanish mackerel with coconut & lime rice
and Malaysian laksa (GF)

Selection of green vegetables - broccoli, leeks, snake beans,
zucchini ribbons, pak choi, choi sum, wombok with infused
garlic, chive & sesame oil (V, VG, DF, GF)

Potatoes Dauphinoise with gruyere cheese & nutmeg (V)

DESSERT BUFFET

Chocolate fountain with fresh strawberries, fruit skewers
& marshmallows

Ube, mango & passionfruit panna cotta (GF)

Creamy coconut chocolate mousse with candied coconut &
berry compote

KIDS' BUFFET

Unlimited Soft Drinks

Spaghetti Bolognese + Chicken Nuggets + Fries

Popcorn Chicken + Fish Bites + Salads

Ice-cream Cart with Toppings

TERMS AND CONDITIONS

All tickets must be paid for in full at the time of purchase, and the hotel does not offer refunds.

We are committed to responsible service of alcohol, which means alcoholic drinks will only be served to guests aged 18 and over.

The food menus will be served as advertised, with vegetarian, vegan, and gluten-free options available on the buffet. Please note that all food is prepared in a kitchen where nuts, dairy, seafood, and gluten may be present.

Live music will be played from 6 PM - 9 PM.

Guests seated on the Verandah may be relocated to the Garden Terrace in the event of inclement weather.

Seating requests are subject to availability, and guests who do not purchase tickets together may not be seated together.

Adults will receive a glass of house sparkling wine on arrival. All additional drinks must be paid for on the evening.