

Mother's Day Brunch Buffet Menu

Sunday 8th May, 2016

STARTER

SMOKED TASMANIAN SALMON

baby pearl onions, capers and sour cream

CRYSTAL BAY PRAWNS

and condiments

ANITPASTI VEGETABLES

semi dried tomato, eggplant, artichokes and Sicilian olives

BLUE MOUNTAINS GOAT CHEESE

roasted pumpkin, baby beetroot and caramelised walnuts

WESTIN CAESAR SALAD

chicken breast, crispy bacon, croutons and anchovies

FREE RANGE CHICKEN CONSOMME

root vegetables, sherry and smoked chicken

MAINS

BLACK ANGUS BEEF ROAST - carving station

potatoes gratin, garden vegetables and shallot jus

KUROBUTA PORK RACK - carving station

caramelised baby carrots, almond broccolini and apple sauce

WILD ATLANTIC SALMON AND BARRAMUNDI

prawns, green shell mussels, baby bok choy and champagne sauce

SEBAGO POTATO GNOCCHI

cherry tomato, zucchini flower, mint and mozzarella

BRAISED SALTBUSH LAMB SHANKS

green beans, white beans and potato olive brandade

DESSERT

BUFFET SELECTION OF CAKES AND FINE PASTRIES

created by our Pastry Chef, Mark Tok

AUSTRALIAN FARM HOUSE CHEESE, selected oils, vinegars and sour dough

dried fruits, quince paste, nuts and crackers

\$99 per adult | \$39 per child (5-12 yrs)