



HOT BUFFET

Eggs Benedict

we are pleased to serve this dish table side
poached eggs on toasted English muffin
and Virginia ham, hollandaise sauce

French baguette toast, citric zest and banana topping, Grand Marnier whip
cream

Scrambled eggs

Bacon and Sausage

Malted waffles

vanilla scented maple syrup, orchard compote

Bourguignonne

braised beef, fingerling lardon, pearl onion, en croûte

Sherry brined pork loin
roasted carrots and beets

Citrus roast chicken, squash, charred tomato

Vegetable gnocchi gratin

Cheese tortellini

roasted tomato, capsicum, black olive

Shrimp and pork dumplings

Roast parsnip and red skin hash

Roasted leg of lamb rosemary jus

SUSHI

served with wasabi, soy and
pickled ginger



COLD BUFFET

Roasted beet and rocket toss

Brandy painted, brown sugar cured smoked salmon with maple whisky crème fraîche

Crab gourgère

Orange butter squid and frisée

Chilled buckwheat noodle
dashi broth

Black pepper smoked mackerel

Cherry tomato and bocconcini

Regional greens and crisp seasonal lettuces baby spinach romaine, red leaf
Housemade suspensions and emulsions

BAKERY

Fresh baked pastries

Butter croissants, cinnamon roll
blueberry scones, banana cashew nut bread or pain au chocolat, muffins
served with butter, jam
marmalade or honey

SWEET

Miniature French pastries

Crème brûlée

Apple crisp

Assorted cakes

Fresh fruit

Whipped cream

Regional cheese

Tipsy apricots and spiced candied pecans

Fresh orange juice

Coffee or Tea

27.95

Sunday 9:30am to 2:00pm

Prices are exclusive of taxes and gratuities