

# Mother's Day

Grand Buffet  
in Centenary  
Adults \$75 M | \$85 NM  
Children \$15 under 12

Seating Times  
12pm - 3pm  
seating - max 8 pax  
Pre Payment via  
Credit card

BBQ  
Buffet on the  
Green  
Adults \$65 M | \$75 NM  
Children \$15 under 12

Seating Times  
12pm - 3pm  
(tables up to 16 pax)  
Pre Payment via  
Credit Card

Bookings  
Now Open  
Online



# Mothers Day

## CENTENARY GRAND BUFFET

**ADULTS \$75 M | \$85NM**

**CHILDREN \$15 UNDER 12**

### COLD SELECTION

Selection of cured meats, charred vegetables, soft curd cheeses, olives

Grilled asparagus spears, tostada, shaved egg, parmesan

Fresh tiger king prawns, lemon aioli

Smoked salmon, caperberry, red onion

Caesar & Greek Salad

Slider stacked with katsu chicken, coleslaw, aioli

Japanese torched seafood, avocado poke

Pizzette pesto bianca, rocket leaves, olives, semi dried tomatoes

Selection home made bread rolls & butter

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### HOT SELECTION

Peppered roast sirloin, dienne gravy (GF)

Grilled barramundi fillet with rataouille (GF)

Lamb korma, crispy pappadum

Potato, coriander, chickpea biryani (GF, V)

Fritto misto of seafood

Potato bake with cheddar cheese & thyme (GF, V)

Mini parmigiana, cheese, basil, napolitana

Herb butter steam green vegetables (V)

Ricotta tortellini with grilled zucchini, four cheese sauce (V)

Assorted pizza from our oven

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### DESSERT SELECTION

Hand made Italian cannolis filled ricotta, chocolate, custard

Boutique style eclairs, tartlets, pavlovas

Range of gelato - from our bar

Fresh fruit platter

Mini baked / fresh cheesecake, rocky road, vanilla slice

Mini tira misu, dark white chocolate mousse gateau

Hot fruit crumble, custard

Chocolate sauce drizzled on marshmallow, fruit kebabs

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### CHILDREN SELECTION

Mini margherita pizza

Beef, cheese slider

Dinosaur chicken chunks

Chunky fries

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Free slushie

DIETARY/

ALLERGY

MEALS ARE

AVAILABLE



# Mothers Day

## BBQ BUFFET ON THE GREEN

**ADULTS \$65M | \$75NM**

**CHILDREN \$15 UNDER 12**

### COLD SELECTION

Selection of cured meats, charred vegetables, soft curd cheeses, olives

Grilled asparagus spears, tostada, shaved egg, parmesan

Fresh tiger king prawns, lemon aioli

Smoked salmon, caperberry, red onion

Caesar & Greek Salad

Slider stacked with katsu chicken, coleslaw, aioli

Pizzette bianca, rocket leaves, semi dried tomatoes, parmesan

Selection home made bread rolls

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### BBQ HOT SELECTION

| COOKED BY OUR CHEFS|

Peppered roast sirloin, dienne gravy (GF)

Chipotle BBQ glazed chicken pieces (GF)

Potato bake with cheddar cheese, thyme (V, GF)

Skewered lamb with rataouille (GF)

Teriyaki chicken, capsicum, greens & rice (GF)

Fritto misto of seafood

Herb steamed butter green vegetables (V, GF)

Ricotta tortellini with grilled zucchini, four cheese sauce (V)

Assorted pizza from our oven

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### DESSERT SELECTION

Hand made Italian cannolis filled ricotta, chocolate, custard

Boutique style eclairs, tartlets, pavlovas

Range of gelato - from our bar

Fresh fruit platter

Mini baked / fresh cheesecake, rocky road, vanilla slice

Mini tira misu, dark white chocolate mousse gateau

Hot fruit crumble, custard

Chocolate sauce drizzled on marshmallow, fruit kebabs

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### CHILDREN SELECTION

Mini margherita pizza

Beef, cheese slider

Dinosaur chicken chunks

Chunky fries

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Free slushie

DIETARY/  
ALLERGY

MEALS ARE  
AVAILABLE