- BUFFET LUNCH MENU -

ANTIPASTO

Spiced Hummus, chicken liver pate, salami, olives, caponata, taramasalata. Crostini, rice crackers

MAINS

CHICKEN GF, DF

Roasted whole boned chicken, gravy.

LAMB GF. DF

\$low cooked shoulder, salsa verde, jus.

EGGPLANT MOUSSAKA

Oven roasted aubergine, mushroom, tomato, cheese

ROASTED POTATOES DF. GF

COS SALAD

Caesar dressing, croutons, parmesan

DESSERT

CHOCOLATE BROWNIE GF

Chocolate sauce, vanilla cream.

APPLE CRUMBLE

Custard

Vegan dessert option available

DUCK ISLAND DAIRY FREE SUNDAE GF

Salted chocolate brownie, dark chocolate, berry drizzle.

\$49.50 pp

Please let your server know of any allergies you may have, and we will do our best to accommodate your needs. Changes are more than welcome but may result in delays and/or changes to taste and appearance of meal, and at certain times we may not be able to accommodate requests.



