



## **BUFFET LUNCH MENU**

Fresh Oven Baked Bread

### **Cold Selection**

Chilled cooked local Prawns (GF)

Antipasto platter

- selection of chilled savory roasted vegetables and dips (V/GF)

Charcuterie Board

- a range of tasty cured and smoked meats (GF)

Traditional Greek Salad (GF)

Creamy Potato Salad (V/GF)

Peppery Rocket, Apple and Parmesan Salad (V/GF)

Chefs Caesar salad

### **Hot Selection**

Lightly Seasoned Grilled local Fish with zesty Garlic & Caper Butter (GF)

Crispy Salt & Pepper Squid

Japanese style Teriyaki Chicken (GF)

Stir fried seasonal vegetables (V/GF)

Quiche Lorraine (bacon & spinach)

Roast pepper & feta Quiche (V)

### **Dessert**

Tropical Fruit Platter (V/GF)

Chef's homemade classic Baked Cheesecake (V)

Gluten free Chocolate Brownie with Chantilly Cream (V/GF)

Gourmet Cheese platter

- a mix of fresh, aged, soft and hard cheeses and assorted crackers

### **Key**

Gluten Free (GF)

Vegetarian (V)

***All menu items are subject to change without notice***