

The Oaks Saturday Night Buffet

\$39.50 per person (incl gst)

Children under 12 years - \$20.00 / Children Under 5 years - \$10.00

Starter:

Soup of the day
Basket of assorted breads

From the Carvery:

(Chefs Choice of the Hot Meat for the Carvery)

Roast beef with gravy & horseradish cream
Roast Pork with crackling and apple sauce
Hot glazed champagne ham with seeded mustard

From the Buffet:

Chefs Hot Dish of the day
Crumbed fish fillets with tartare sauce
Crumbed squid rings; mussels; prawn cutlets..
New potatoes garnished with minted butter
Selection of hot steamed vegetables

Seafood Platter

(Chefs selection of)

Shrimps, Mussels, Prawns, Surimi
Garnished with salmon & served with a seafood sauce

Selection of Seasonal Salads

(Chefs Choice of Salads)

Mesclun Greens with Cucumber and Tomato
Chunky egg & celery salad in a deliciously creamy egg dressing
Gourmet potato chunks in an onion & parsley sour cream dressing
Moroccan carrot salad with sliced celery, diced onion & sunflower seeds in a paprika dressing
Apricot & Almond Quinoa mixed with mandarin, capsicum, red onion, in a sweet chilli flavoured dressing
Kumera & bacon salad with spring onion, red capsicum & mixed leaf greens tossed in a sweet red wine vinaigrette
Summer chickpea salad with red capsicum, soya beans, lentils & cranberries coated in lemon ginger & chilli dressing
Italian pasta salad with celery, chorizo & red capsicum mixed in a flavoursome bean & paprika dressing
Beetroot salad with shredded carrot in a tasty plum/peppercorn vinaigrette

Selection of Desserts

(Chefs Choice)

Brandy snaps & whipped cream
Petite individual pavlova
Sticky Date Pudding with Caramel Sauce
Apple Strudel with whipped cream
Fresh seasonal berries (in season)
Chefs Choice of Cheesecake
Chocolate Mudcake with berry coulis
Chocolate Log Cake
Fruit salad

Tea or cona coffee

The Saturday Night buffet menu is Chefs Choice. This menu is an overview of what could be served on the evening.

Variations to this menu may happen due to availability of produce locally and seasonally.