

The Oaks Saturday Night Buffet

(Recommencing 20th January 2018)

\$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:

(Chef's 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:

Chef's 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

(Chef's selection of)

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

Selection of Seasonal Salads

(Chef's 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
Kumara & 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

(Chef's Choice)

Brandy snaps & whipped cream
Petite individual pavlovas
Sticky date pudding with caramel sauce
Apple Strudel with whipped cream
Fresh seasonal berries (in season)
Chef's choice of cheesecake
Chocolate mudcake with berry coulis
Chocolate log cake
Fruit salad

Tea or cona coffee

The Saturday Night buffet menu is Chef's 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.