

OAKS DAY LADIES LUNCHEON

THURSDAY 9TH NOV

Antipasto Grazing Station

Selection of cured cold cut meats, imported & local cheeses incl. parmesan cheese wheel, house made focaccia, marinated olives, grissini

Fresh Food Salad Bar

An array of vegan, vegetarian, gluten and nut free foods to cater for special dietary needs to include; crudites & dips, Greek salad, veggie fritters, green bean, beetroot & fetta salad, grilled & marinated vegetables, kale & quinoa salad, roasted pumpkin, gluten free rolls

Seafood Bar

Featuring freshly shucked oysters, peeled cocktail prawns, caviar blinis, seafood California rolls, octopus salad, scallop ceviche, kingfish crudo, seared tuna

Roaming Canape Items

Steamed bao buns, pulled BBQ beef, pickled vegetables
Spring vegetable tart, whipped goats curd, corn flowers
Assorted rice paper rolls
Lobster roll, brioche bun, celeriac roumelade
Duck and porcini mushroom filo pies, vincotto
Zucchini, leek & feta cheese croquette
Crispy chicken, san choy bao, miso crème fraiche
Scotch egg, minced pork, quail egg, golden crumb, dijonnaise
Lamb saltimbocca, lamb cutlet wrapped in prosciutto & sage
Fish & chip cones, flathead goujons, shoestring fries
Prawn & crab risotto, seafood bisque

Dessert Canapes

Lemon curd tart, toasted meringue
Mini magnums, vanilla ice cream coated in dark chocolate
Strawberry and cream pots



Beverages include free-flow sparkling prosecco, selection of white + red wines, beer and soft drinks served from 12PM - 5PM.

Please advise our team of any specific dietary requirements with prior notice so that we may cater for these guests.