

Mother's Day Buffet

10:30am to 2:00pm

Assorted charcuterie and cheese Assorted charcuterie from local farms and butchers Spiced chorizo, selected salami, cured meats, aged cheddar, Swiss, Danish blue cheese and Brie A selection of house-made breads and buns

Salads

Bocconcini, tomatoes, basil, pesto Watermelon, fresh berries, burnt sugar

Small bites

Caramelized onions, lemon thyme quiche Smoked salmon, yuzu cream cheese, shiso leaf, white tea bread Savoury Viennoiseries

Hot items

Chicken tinga taquitos, chipotle cream, salsa verde, queso, beans Eggs shakshuka, chickpeas, tomatoes, onions, Moroccan spice, side mandazi Potato onion latke, crème fraîche Baked French toast, streusel topping

Chilled seafood

Poached prawn, citrus cocktail sauce Smoked West Coast tuna, chili, lime miso dressing

Sweets

Mango and matcha macaron Carrot cake, cream cheese frosting A selection of house-made pastries Sugar cookie Strawberry & tonka bean mousse German chocolate cake Selection of house-made gelato

Coffee, tea or fountain drink

\$52.00 plus tax

Child 5 to 12 - \$26.00 plus tax Children under 5 years of age – Free

Reservations to commence April 7th at 9am

Allergy Awareness: Due to the nature of our kitchen operations and our preparation areas the possibility of cross contamination may still occur despite all reasonable efforts. We are happy to assist you in your menu decisions.

Menu subject to change

3.4.2025