



THE PROMENADE CAFÉ



FATHER'S DAY PREMIUM CARVERY BUFFET

\$110 per adult
\$55.00 per child (6 - 12 years old)

CARVERY STATION

Slow-cooked Little Joe striploin MB5+
with dijon mustard and herbs *gf, df, nf*

Grilled rosemary lamb cutlet *gf, df, nf*

Chermoula spiced Australian king prawns
with harissa butter *gf, nf*

Byron Bay herbed pork belly porchetta *nf*

Bratwurst sausage, caramelized onion gravy

Assorted siu mai and dumplings

served with red wine jus, mint jus, horseradish,
English mustard soy, black vinegar, garlic chilli oil

MARKET STYLE SALADS

Caesar Salad

Cos lettuce, Witlof, Kale, Avocado, Roasted chicken,
Smoked bacon, Shaved parmesan, Caesar dressing,
Anchovies, Garlic croutons

Tomato Panzanella

Heirloom tomatoes, garlic sourdough croutons, fresh basil,
cucumber, Spanish onion, crispy capers, roasted bell
peppers, Meredith Dairy goat fetta, Fino extra virgin olive
oil and vincotto

Gourmet Roasted Vegetables

Maple mustard sweet potato, toasted almonds *v, gf, df*

Cajun cauliflower florets, chimichurri *v, gf, df*

Grilled fennel, balsamic glaze *v, gf*

Rosemary roasted beetroot, crumbed fetta *v, gf*

HOT STATION

Teriyaki chicken, broccoli bok choy and sesame *df*

Baked barramundi, lemon herb butter,
caper raisin salsa *gf*

Roasted root vegetables, chimichurri, pomegranate *v, gf, df*

Steamed jasmine rice, lemon grass *gf, nf, df*

Truffle creamed desiree potato *gf*

GRAZING BOARDS

Local Artisan Breads

Sonoma mission sourdough | focaccia | baguette
herbed extra virgin olive oil | butter | Vincotto balsamic

Farmhouse Charcuterie Board

Hungarian salami | smoked chicken | Prosciutto
Herbed bocconcini | sun dried tomatoes | marinated olives
| stuffed peppers | Giardiniera | dill pickles

Cheese Board

Selection of Australian cheese with dried fruit,
walnuts and crackers

DESSERT

Chocolate mousse *gf*

Raspberry Vanilla panna cotta *gf*

Rice pudding *gf*

Tropical coco chia seed pudding *df, vegan*

Chocolate Brownie Trifle

Tropical cream Trifle

Tiramisu

Green tea mousse cake

Apple crumble slice

Chocolate fountain

Kindly notify our team of any food allergies when placing your order.

gf. gluten free | df. dairy free | nf. nut free | ef. egg free | p. pork | s. sustainable seafood | v. vegetarian

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

Please note that a 1.25% handling fee is applicable to all credit card charges and a 15% service charge will apply on public holidays.