

Adult: \$55.90++, Children: \$27.90++

Ala Carte Buffet

Barossa Weekend Roast Menu

All Items Subject to change upon availability

Additional \$12 for free flow non-alcoholic beverages and \$28 for free flow wine, beer & alcoholic beverages

Salads

Mesclun Salad, Rocket Leaves

Selection of Aged Balsamic, EVO, Goma Dressing, Citrus Dressing

Egg Station

Served with Bacon and Roasted Tomato

Scramble Egg

Sunny Side Up

Onsen Egg

Breakfast Egg Muffin

Weekend Roast with Jospier Grill

30 Days Dry Aged Roast Beef

Barossa Roast Pork

Caribbean Spiced Spatchcock Chicken

Artisanal Sausage

Salmon Wellington

Choice of Sauces

Horseradish, Dijon Mustard, Pulmonary Mustard, Cheese Sauce, Peppercorn Gravy

Choice of Sides

Mac and Cheese

Roasted Baby Potatoes

Truffle Fries

Butter Green Peas

Yorkshire Pudding

Roasted Garden Vegetables

Chargeable Add-Ons (Special Price for Weekend Roast Customer only)*

Oysters

Oyster 1 Dozen \$37

Oyster ½ Dozens \$20

Served with Red Wine Mignonette & Lemon Wedge

Soups

Porchini Mushroom Soups with Truffle \$7

French Onion Soup \$8

Sides

Chips & Gua \$8

Buffalo Wings 6pcs \$9

Salmon Croquettes 4pcs \$7

Crispy Calamari with Lime Drizzle \$12

Pan Fry Foie Gras 1pc \$12

Desserts

Sticky Date Pudding \$8

Honey Fig Mochi Cake \$9

Pineapple & Mango Crumble \$12

Ice Cream Sundae \$14

Cake of the Day \$8