



SUNDAY BRUNCH

COLD

Oven roasted black and green olives
Stuffed baby red bell peppers with feta Grilled artichoke hearts
Semi-dried tomatoes with Bocconcini and basil pesto
Country maison terrine
Chicken galantine
Homemade salmon terrine
Spinach, roasted pumpkin and pinenut salad
Sliced beef pastrami, sliced prosciutto and flat pork sopressa
Smoked salmon and gravalax with lemon
Seafood salad with Thousand Island dressing
Moroccan beef salad Char siu pork and egg noodle salad
Beetroot and Persian feta with almond flake and balsamic glaze
Green salad with cucumber and cherry tomato
Potato and chorizo salad
Courgette, squash, radish, carrot with lemon dressing
South Australian oysters
Australian King prawns

HOT

Honey pumpkin soup
Cajun spiced grilled fish with avocado and capsicum salsa
Honey and soy chicken tenderloins
Seasonal steamed vegetables
Potato wedge with herb salt
Saffron rice
Ravioli in basil pesto with sundried tomato
Smoked salmon and spring onion scrambled egg on muffin
Sofitel mixed grill
Baked Tasmanian salmon with hollandaise sauce
Roasted leg of pork
Roasted beef with thyme and garlic

DESSERTS

Liquorish crème brulée
Carrot cake
Tropical fruit salad
Cheery panna cotta
Chocolate mud cake
Orange and poppy seed cake
Champagne mousse with berry compote and freeze dried raspberries
Mandarin friands
Peach and fig jelly