



# Mother's Day Brunch



SUNDAY 10<sup>TH</sup> MAY 2026

11.30AM, 12.30AM & 1.30PM SITTINGS

\$45 ADULT | \$22.50 CHILD (5-12) | UNDER 5 FREE

*A complimentary glass of bubbles is included for mum on arrival.*

## **BAKERY & PASTRY SELECTION**

Croissants, Fruit Danish, Pain au choc, Vanilla cup cakes

Whole meal, white sliced bread, English muffins, Bagels

Ciabatta, kumara sourdough

Butter, margarine, jam, marmalade, peanut butter, honey, smashed avocado

## **GLUTEN FREE CORNER**

Gluten free loaves, Bagels

## **COLD BUFFET**

Plain yoghurt, fruit yoghurt,

Fresh grapes, pineapple, oranges

Chia seed pudding

Desiccated coconut, fresh dates, cashews, walnuts, dried cranberries,

pumpkin seeds, sunflower seeds, dried apricots, figs, prunes, homemade granola

## **HOT BUFFET**

Scrambled eggs

Grilled streaky bacon

Pork and fennel sausage, lamb merguez sausages

Sautéed mushrooms, baked beans

Grilled trevally with lemon butter sauce

Poached eggs with spinach and hollandaise

Pancakes

Porridge, cream, milk, brown sugar

Maple syrup, berry compote, whipped cream, tomato ketchup

Glazed ham, hash brown, hollandaise

## **SALAD BAR**

Romaine, Mesclun, Baby spinach, Iceberg, Rocket leaves

Roasted pumpkin, roasted beetroot, steamed seasoned green beans, broccoli, egg & celery salad

Tomatoes wedges, sliced cucumber, crumbled feta, shaved fennel, sliced red radish, cream cheese, lemon wedges

Olives, sauerkraut, kimchi, pickles, shaved parmesan, anchovies, croutons, chopped bacon

Balsamic, olive oil, Caesar dressing, Aioli, sesame dressing, Thai dressing

Salami, ham, smoked chicken, pepperoni, prosciutto

Smoked salmon with capers, dill & prawn cocktail

Brie, Aged cheddar & Havarti cheeses, quince paste, grapes, chutney