

Father's day Brunch 2018

Starter

Tasmanian Smoked Salmon with Lemon wedges, sour cream,
Capers, red onions and pickled onions

Grilled Anti Pasti Vegetables with Kalamata & Sicilian Olives

Prawn cocktails with crisp iceberg salad and lemon

Baby beetroot salad with green beans, goat's cheese
and caramelized cashew nuts

Thai Beef Salad
with green Paw paw, Coriander and Lemongrass

Westin Caesar Salad with chicken breast, crispy bacon, shaved Parmesan,
anchovies, Caesar dressing and croutons

Breakfast with live omelet station and
Scrambled Egg, Baked Beans, Crispy Bacon, Pork Sausages,
Button Mushrooms, Roasted tomato

Soup of the day

Borlotti bean soup with crispy pancetta

Roast and mains

Berkshire Pork Ham on the bone, glazed with Manuka honey and thyme
Roasted Heirloom Carrots and Hash browns

Slow cooked lamb leg (carving)
With seasonal vegetables and Sweet Potato with
sage butter and hazelnuts

Market Seafood
with Humpty doo Barramundi, Tasmanian Salmon, mussels and
wilted silver beet and dill sauce

Thai Chicken Curry
Steamed Jasmin Rice with ginger

Spinach and Ricotta Ravioli
with sautéed pumpkin, mushrooms and Tomato sauce

Pastry Chef Rohit Menon Signature Desserts