

breakfast

Selection of cereals

V, NF

Platters of assorted Danish pastries and croissants

V

Selection of poached fruits, berry compote and yogurt

V, GF, NF

Toasted white, wholemeal, multigrain bread served with butter, honey and preserves

V, NF

Sliced seasonal fruit platter

VN, GF, NF

HOT DISHES

Scrambled eggs

V, GF, NF

Bacon

GF, NF, DF

Chipolatas sausages

NF, DF

Hash brown triangles

VN, GF, NF

Grilled tomatoes

VN, GF, NF

Mushrooms

VN, GF, NF

Orange and apple juice

Freshly brewed coffee and tea selection



lunch & dinner

SOUP

Roasted pumpkin cream with croutons and toasted pepitas

GFO, NF, V

COLD BUFFET

FROM THE BAKERY

Chargrilled Turkish bread

VN, NF

Freshly baked bread rolls

VN, NF

Served with butter, olive oil, and dips

V, GF

Selection of sliced continental meats, ham, salami and prosciutto

NF, DF, GF

ANTIPASTO

Marinated feta, olives, grilled vegetable antipasto, vine-ripened tomatoes with pickles, chutneys and grissini

NF, DF, VN



SALAD SELECTION

Asian slaw, fresh herbs, candied peanuts and lime chilli dressing

VN, DF

Greek salad, Cos, tomato, cucumber, red onion, kalamata olives, feta, lemon dressing

V, NF, GF

Quinoa with roast sweet potato, red onions, kale, craisins, and super seed mix with orange & honey dressing

VN, GF, NF

Penne pasta. Semi-dried tomatoes, fresh tomato, kalamata olives, corn with salsa verde mayonnaise

NF, DF, V

HOT BUFFET

Roasted beef blade, rich pan gravy and horseradish and assorted mustards

GFO, NF, DF

Butter chicken curry

NF, GF

Barramundi fillets with lemon and dill butter sauce

GF, NF

Penne pasta, with grilled Mediterranean vegetables in fresh tomato and basil sauce

NF, VN, DF

Spiced rice pilau

GF, VN, NF

Steamed Seasonal Vegetables

GF, VN, NF

Roasted chat potatoes with lemon, rosemary and sea salt

NF, GF, VN

DESSERTS

Sliced seasonal fruit platter

NF, GF, VN

Chef selection of miniature cakes, tarts, and sweet treats

Cheese platter, dried fruit and nuts, assorted crackers



Hillarys Yacht Club