



# Mother's Day Brunch

## COLD OPTIONS

### Charcuterie board

*Selection of Italian meats, cheese, pickles & breads*

### Anti-pasta board

*Selection of charcut & pickled vegetables with olives, dips & feta cheese*

## SALADS

### Beetroot Nicoise salad

### Caesar salad station

*Romaine lettuce, white anchovies, croutons, bacon, parmesan cheese & Caesar dressing*

### Grilled peaches with green beans & almonds

### Potato salad with chives, bacon, egg, gherkin & seeded mustard mayo

### Penne pasta salad with poached prawns & pesto

### Mixed green salad

## SEAFOOD STATION

### Tasmanian oysters with lemon & mignonette dressing

### Far North Queensland tiger prawns with Marie Rose sauce

### Cooked three spot crabs with lemon

### Chargrilled octopus with lemon & oregano

### Smoked salmon with crème fraîche, capers, Spanish onion & dill



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## HOT BUFFET STATION

Roast beef with mustard & pink peppercorn crust & Yorkshire pudding

Peri Peri glazed chicken

Barramundi fillets with chimichurri & lime

Chicken tika masala with fragrant jasmine rice

Chorizo patatas bravas

Steamed garden vegetables

## DESSERT STATION

Vanilla bean panna cotta

Chocolate & Baileys torte

Salted caramel & peanut crème brûlée

Decadent dark chocolate flourless torte

White chocolate rocky road

Chocolate brownies

Chocolate fountain with fruit & marshmallows

Seasonal fruit plates

## BEVERAGES INCLUDED

Glass of bubbles or Mimosa for mum on arrival

A bottle of bubbles for bookings of 4 adults

*Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance*



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