

BARBEQUE BRUNCH BUFFET

13 April 2025

11:30am to 3:30pm

\$88++ per guest

a la carte buffet

All steaks will be cooked to order over charcoal & rested before serving.
It won't be on a buffet line, it will be delicious, juicy... and delicious.

Australian Wagyu

Dry Aged Argentinean Grass Fed

English Berkshire Pork

Chicken Asador

Locally made Fresh Sausages

Sides on the Buffet Line:

Famous Crispy Potatoes

Freshly Tossed Salad

Fire Roasted Vegetables

Condiments & Gravy

Catalonian Cream & Jam



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Alcohol:

Whiskey: 4 Shots for \$20++

Peroni Tap: 2 Pints for \$20++

House Pour: 2 Glasses for \$20++

Corkage: \$30++ per 750ml Bottle, or 1-for-1 Waiver

Free Flow Non-Alcoholic Beverages:

Soft Drinks, Juices, Mocktail, Coffee & Tea \$10++ per Person

Terms and conditions:

Adults and children 12 years old and above is \$88 per person for food

Children 11 years old and under \$38 per person for food

Prices are subject to a 10% service charge and prevailing GST

Kitchen last order is at 2.30pm, Restaurant closure is at 3.30pm

Excessive food wastage will be charged @\$20/100gm

No a la carte & set menu is available for lunch on 13 April 2025

\$50 deposit per booking is required – made to Paynow UEN T16LL0262L

Reserve your table early with us!



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