

# PORT DOUGLAS LUNCH BUFFET

MINIMUM 20 PEOPLE

FRESHLY BAKED ARTISAN BREADS AND BUTTER

TIMBERFIELDS SPICY GREENS - SHAVED VEGETABLES, MAPLE MUSTARD VINAIGRETTE | V,  
GF, DF

TWISTED GERMAN POTATO SALAD - CRISPY BACON, PICKLES, APPLES, CREAMY GRAINY  
MUSTARD | DF, GF

LOCALLY HARVESTED VEGETABLES | VG, GF

BRINED AND ROASTED CHICKEN - HOUSE CEDAR BBQ SAUCE

ROASTED MUSHROOM RAVIOLI - PESTO SAUCE, PARMESAN | V

## AFTERS

LOCALLY SOURCED, AND IN HOUSE DESSERTS

SEASONAL FRESH FRUIT PLATTER

COFFEE & TEA

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OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.  
THE LODGE RESERVES THE RIGHT TO CHANGE PRICES DUE TO CURRENT MARKET CONDITION.

PRICES DO NOT INCLUDE SERVICE CHARGE AND GST.