

BUFFET

MENU

Minimum – 30 guests Price \$ 46.50 pp



Carvery (select 1 option)

Roast Pork with crackling

Baked Leg Ham with honey glaze

BBQ Style Chermoula Roast Chicken

Seeded Mustard Roast Beef

All served with Baked Vegetables



Hot Dishes (select 1 option)

Spanakopita

Butter Chicken

Beef Bourguignon

Satay Chicken Skewers

Beef Madras

Curry Prawns

All served with Saffron Rice Pilaf

Spinach & Ricotta Cannelloni with basil & Napolitana sauce

Shepards Pie

Lasagne

All served with Seasonal Vegetables



Cold Meat Platters (select 1 option)

Danish Salami

Roast Turkey

Seeded Mustard Beef

Glazed Leg Ham

Smoked Salmon



Salads (select 2 options)

Creamy Potato Salad

Tomato, Persian Feta & Fresh Basil Salad

Seasonal Garden Salad

Roast Beetroot, pumpkin, balsamic onions, rocket, walnut & pecorino Salad

Traditional Caesar Salad

Crispy Asian Noodle Salad

Pasta Salad with Sundried tomatoes & Pesto



Dessert (select 2 options)

Apple Berry Crumble

Chocolate Mud Cake

New York Cheesecake

Banana Cake

Tiramisu

Passionfruit Cheesecake

Blackforest Cake

Carrot Cake



Any additional dish may be added for an additional \$ 4.50 per person, per dish

Also Available

Seafood – priced at seasonal value

Seasonal Fruit Platter

Selection of Australian Cheese, wafer crackers & seasonal quince paste or fig jam

Fresh Bread Rolls