

BUFFET MENU

1 COURSE BUFFET MENU - \$27.50 per person

Your choice of:

5 Mains
2 Salads

2 COURSE BUFFET MENU - \$33.50 per person

Your choice of:

1 Soup
6 Mains
2 Salads

2 COURSE BUFFET MENU - \$38.50 per person

Your choice of:

6 Mains
3 Salads
2 Desserts

3 COURSE BUFFET MENU - \$43.50 per person

Your choice of:

7 Mains
3 Salads
3 Desserts

3 COURSE BUFFET MENU - \$48.50 per person

Your choice of:

1 Soup
8 Mains
3 Salads
3 Desserts

ALL BANQUET OPTIONS MINIMUM 50 PEOPLE

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BUFFET MENU ITEMS FOR SELECTION

SOUP

Minestrone

Tomato & Basil (G/F)

Pumpkin & Sour Cream (G/F)

Potato, Bacon & Leek (G/F)

MAIN

Slow Roasted Beef with horseradish (G/F)

Roast Shoulder of Pork with apple sauce (G/F)

Roast Chat potato with garlic & rosemary (G/F)

Roast Sweet Potato with cumin (G/F)

Baked Pumpkin with maple syrup (G/F)

Tandoori Chicken Pieces in yoghurt, lemon juice & garlic

Crispy Battered Flathead Fillets with chips & tartare sauce

Steamed Vegetables with butter & cracked pepper (G/F)

Buttered Seasonal Greens with fresh lemon

Buttered Chicken Curry with rice (G/F)

Crumbed Calamari Rings with aioli

Dahl- lentil Curry with spices & finished with yoghurt

Spinach & Ricotta Lasagne with red capsicum Napoli & Granda
Padano

Beef Tortellini with bacon, tomato, chilli & spinach

Saffron Rice

SALAD

Chat Potato with seeded mustard & sour cream (G/F)

Greek Salad with olive & crumbled fetta (G/F)

Beetroot with balsamic glaze (G/F)

Tomato, Cucumber & Red Onion Salad with French dressing &
cracked pepper (G/F)

Rustic Style Caesar Salad with boiled egg and Caesar dressing

Red & Green Cabbage Coleslaw with aioli (G/F)

Sweet Potato Salad with beans, red onion & pesto dressing (G/F)

Roasted Vegetable & Chickpea Salad with semi dried
tomato dressing (G/F)

Potato, Rocket & Caramelised Onion Salad with horseradish
mayonnaise (G/F)

Mixed Salad Leaves with balsamic dressing (G/F)

Tabouli with rocket & pomegranate dressing (G/F)

Baked Carrot Salad with olives, coriander & harissa dressing (G/F)

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DESSERT

Chocolate Mousse (G/F)
Apple & Mixed Berry Crumble
Tiramisu - Italian coffee cake
Sticky Date Pudding, with butterscotch sauce
Fresh Fruit Salad with mango coulis (G/F)
Pavlova, with cream berries & passionfruit coulis (G/F)
New York Cheesecake, with mixed berry sauce
Hummingbird Cake with cream
Flourless Orange Cake (G/F)
Cookies & Cream Slice
Passionfruit Cheesecake
Vanilla Mousse (G/F)
Carrot Cake

BUFFET ADDITIONS (PER PERSON)

Add 1 Soup option for \$2.50
Add 1 Main option for \$4.00
Add 1 Salad option for \$2.00
Add 1 Dessert option for \$3.00

CHILDREN

Any children 16 and over are classified as adults
Children aged 5 – 15 take \$5.00 off menu prices above
Children under 5 eat free

SPECIAL REQUIREMENT

Please advise our staff if you have special catering needs,
such as food allergies or dietary requirements.

These must be advised in advance, requests on the day
cannot be catered for.

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