



Buffet Menu

Price is \$38 per person // Served with Tea & Coffee

Main Selections (please choose 2 options)

Lamb Shanks braised with tomato, olives and rosemary

Ham off the bone with a selection of mustards

Grilled Barramundi fillets with a lemon herb crust

Chicken breast medallions braised in Romasco sauce

Garlic & thyme roasted lamb leg with port wine jus

Roast beef with house made bourbon glaze

Beef & spinach lasagne

Accompaniments (please choose 2 options)

Baked potatoes with sour cream and chives

Roasted herbed potatoes

Potato gratin

Fresh herb & fennel roasted potato wedges

Roasted sweet potato with caramelised red onions

Medley of roasted baby root vegetables – dutch carrots, baby beets, parsnips

Saffron Rice pilaf

Greens (please choose 1 option)

Seared asian greens with crispy shallots & soy, ginger dressing

Broccoli, cauliflower cheese bake

Medley of steamed seasonal vegetables

Beans tossed with roasted roma tomatoes and olives

Salads (please choose 1 option)

Rocquette, pear & shaved parmesan

Mixed leafy greens with house dressing

Asian vegetable & egg noodle salad w lime, chilli, ginger, sesame oil dressing

Quinoa, chickpea, feta & spinach salad with honey toasted walnuts & lemon dressing

Breads (please choose 1 option)

Crunchy dinner rolls with butter portions

Turkish bread wedges & olive oil

Crunchy pita breads with cumin salt

Dessert Selections (please choose 1 option)

Fresh seasonal fruit salad with whipped cream or natural yoghurt

Cake & slice platter

Chocolate Mud Cake with chocolate sauce

Apple pie with cream

Pavlova with fresh fruit