

BUFFET MENU

MINIMUM OF 50 ppl

ENTREE

served 50/50

Salt & Pepper Calamari

pineapple cut squid dusted with sea salt & lemon pepper, served with a side of house made aioli

Arrabiata Pasta

fresh al dente pasta tossed through a napoli based sauce with a hint of chilli and topped with shaved parmesan cheese

Chefs Selection Soup

your choice of freshly made soup from a variety of options provided by the chef before your function

choice of two

MAIN

Roast Pork

served with gravy & apple sauce

Roast Lamb

served with gravy & mint jelly

ACCOMPANIMENTS

Roast Potatoes & Pumpkin

crunchy roast potatoes and tender pumpkin

Battered Whiting

served with housemade tartare sauce

included

WET DISHES

Selection of Pasta Dishes

your choice of pasta with a tomato or cream based sauce

Chicken Mornay

tender chicken pieces sauteed in a creamy sauce topped with breadcrumbs and cheese and oven baked

Curried Sausages

traditional mildly spiced curried sausages

Quiche

freshly made vegetable quiche

choice of six

Vegetable Risotto

tasty risotto tossed through a selection of marinated vegetables and topped with shaved parmesan cheese

Vegetable Spring Rolls

housemade vegetable spring rolls, fried and served with a side of dipping sauce and a petite salad

Roast Beef

served with gravy

Roast Chicken

served with gravy

Seasonal Steamed Vegetables

fresh steamed vegetables, advised prior to function

Chips

freshly cooked steak fries

Beef or Vegetable Lasagne

beef or vegetable lasagne layered between pasta sheets and bechamel sauce, topped with cheese

Housemade Vegetable Beef Pie

tender beef pieces slow cooked in a rich gravy, topped with pastry and baked golden

Fried Rice

traditional fried rice

Hokkien Noodles

sauteed with vegetables in an Asian inspired sauce

Main Only \$30.00
Entree & Main \$38.00
Main & Dessert \$36.00
Entree, Main & Dessert \$42.00

BUFFET MENU CONTINUED

wet dishes continued

Beef Casserole

tender beef pieces slow cooked with vegetables in a hearty casserole

Stir-Fry

chicken or beef sauteed with vegetables in an Asian inspired sauce

Chicken Drummettes

sticky Asian inspired chicken drummettes

Shephards Pie

sauteed with vegetables in an Asian inspired sauce

Butter Chicken

traditional Indian inspired butter chicken

choice of three

SALADS

Coleslaw

Pavlova

Chicken Salad

Pasta Salad

Garden Salad

Caesar Salad

DESSERTS

choice of two

Apple Strudel

warm housemade apple strudel served with ice-cream

New York Mud Cake

delicious chocolate mud cake served with fresh cream and strawberries

Chocolate Mousse

housemade chocolate mousse served with fresh cream

Berry Cheesecake

housemade berry cheesecake served with fresh cream

Pavlova

mini pavlovas served with seasonal fruit and fresh cream

Fruit Salad

fresh seasonal fruit served with ice-cream

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