



Buffet

**Menus are subject to change & availability. Additional 10% GST applies
Chefs & service staff included with 50 person minimum**

Menu 1

1 main option, 1 side option, 1 salad option, 1 dessert option

\$39pp

Menu 2

2 main options, 2 side options, 1 salad option, 1 dessert option

\$48pp

Menu 3

3 main options, 3 side options, 1 salad option, 2 dessert options

\$65pp

Menu 4

4 main options, 4 side options, 2 salad options, 2 dessert options

\$80pp

Menu 5

5 main options, 5 side options, 3 salad options, 3 desserts options

\$98pp

Bread rolls and butter included with all options

Life is a glorious banquet.
A limitless & delicious buffet

Maya Angelou

Buffet

Main

Beef

- Beef Brisket** with rich smokey sauce (gf)
- Medium Cooked Eye Fillet** with sauce bernaïse (gf) (\$5 extra pp)
- Slow Cooked Roast Beef** with gravy (gf)
- Slow Cooked Beef Cheek** with a rich gravy (gf)
- Beef Rendang Curry** with yoghurt (gf)

Pork

- Slow Cooked Marinated Italian Pork Shoulder** with jus
- American Style Sticky BBQ Pork Ribs** with sticky bbq sauce (gf)
- Twice Cooked Pork Fillet** with jus (gf,df)
- Pork Roast & Crackling** with apple sauce (gf,df)
- Crispy Skin Pork Belly** with jus (gf,df)

Lamb

- Rack of Lamb on the Bone** with mint jus (gf)
- Moroccan Lamb Shoulder** with rich Moroccan style jus (gf)
- Indian Lamb Curry** with succulent boneless lamb & spiced yoghurt (gf)

Chicken

- Prosciutto wrapped Chicken Breast** with jus (gf,df)
- Suprême de Volaille Pumpkin & Spinach** a French trimmed chicken breast filled with creamy spinach, pumpkin, mushrooms & jus (gf)
- Suprême de Volaille Camembert & Sundried Tomato** a French trimmed chicken breast filled with camembert, sundried tomato & jus (gf)
- Chicken Satay Skewers** with Thai peanut sauce (gf,df)

Seafood

- Crispy Skin Barramundi** with caper sauce (gf)
- Baked Salmon Steak** with lemon & hollandaise sauce (gf)
- Whole Cooked Prawns** with cocktail sauce (served cold) (gf)

Vegetarian

- Vegetarian Lasagne** (gf,v)
- Penne Napolitana** with shaved parmesan (gf)
- Green Pea and Mushroom Risotto** (gf,v)

Buffet

Side

- Creamy Potato Bake** (gf,v)
- Oven Roasted Chat Potatoes** (gf,df,v,ve)
- Oven Roasted Pumpkin** drizzled with honey (gf,df,v)
- Oven Roasted Parsnip, Sweet Potato & Squash** (gf,df,v)
- Steamed Seasonal Greens** (gf,df,v,ve)
- Cauliflower Cheese** (v)
- Fried Rice** (gf,vo,veo)
- Steamed Rice** (gf,vo,veo)
- Rustic Chips** (df)

Salad

- Pickled Beetroot Salad** with caramelised walnuts, feta & dukkha (v)
- Spring Pasta Salad** with cherry tomatoes, celery, cucumbers & a light lemony dressing (gfo,v)
- Creamy Potato Salad** with crispy bacon, parsley & dill (gf)
- Heirloom Tomato, Mozzarella & Basil** drizzled with balsamic glaze (gf,v)
- Rocket, Pear, Blue Cheese & Walnut Salad** with olive oil & white wine dressing (gf)
- Garden Salad** with lettuce, tomato cucumber & red onion (gf,df,v,ve)

Dessert

- Sticky Date Pudding** with butterscotch sauce & vanilla ice cream (v)
- Warm Chocolate Brownie** with vanilla ice cream (v)
- Pavlova Roulade** with strawberries, blueberries, passionfruit & cream (gf,v)
- Crème Brûlée** with seasonal berries & chocolate (gf,v)
- Lemon Meringue Tart** with passionfruit coulis (v)
- Seasonal Fruit** (gf,v)

Additions

- Additional Main option - \$15pp
- Additional Side option - \$6pp
- Additional Dessert option - \$8pp
- Canapés - 2 options - \$11pp, 4 options - \$21pp, 6 options - \$30pp