

Pricing

Lunch Buffet - 3 main options, 3 side options, 1 dessert option - \$68pp Something for Everyone Buffet - 4 main options, 4 side options, 2 dessert option - \$86pp Premium Buffet - 5 main options, 5 side options, 2 dessert option - \$100pp Bread roll and butter included with all options

Main

Slow Cooked Roast Beef with gravy (gf)

Slow Cooked Beef Cheek with a rich gravy (gf)

Beef Rendang Curry *with yoghurt (gf)*

Slow Cooked Marinated Italian Pork Shoulder with jus

Twice Cooked Pork Fillet *with jus (gf,df)*

Pork Roast & Crackling with apple sauce (gf,df)

Crispy Skin Pork Belly *with jus* (*gf*, *df*)

Prosciutto wrapped Chicken Breast *with jus* (*gf*,*df*)

Chicken Satay Skewers with thai peanut sauce (gf,df)

Crispy Skin Barramundi with caper sauce (gf)

Exmouth Prawns with cocktail sauce (whole, served cold) (gf)

Vegetarian Lasagne (*gf,v*)

Green Pea and Mushroom Risotto (*gf,v*)

Side

Potato Bake (*gf,v*)

Oven Roasted Chat Potatoes (*gf,df,v,ve*)

Oven Roasted Pumpkin *drizzled with honey (gf,df,v)*

Steamed Seasonal Greens (*gf,df,v,ve*)

Cauliflower Cheese (*v*)

Fried Rice (gf, vo, veo)

Rustic Chips (df)

Pickled Beetroot Salad with caramelised walnuts, feta & dukkha (v)

Pasta Salad (gfo,v)

Potato Salad (gf)

Tomato, Mozzarella, Basil (gf,v)

Garden Salad (gf,df,v,ve)

Prices are subject to change and some items are subject to availability.

Prices include GST and staff



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)

Add Ons

Additional Main option - \$10pp Additional Side option - \$6pp Additional Dessert option - \$5pp Canapés - 2 options - \$11pp, 4 options - \$21pp, 6 options - \$30pp