



BUFFET STYLE MENU

Served with locally made sourdough with
black salted truffle salt



MENU 1 \$43 PP

1 MAIN OPTION, 1 SIDE OPTION, 1 SALAD
OPTION, 1 DESSERT OPTION

MENU 2 \$55 PP

2 MAIN OPTIONS, 2 SIDE OPTIONS, 1
SALAD OPTION, 1 DESSERT OPTION

MENU 3 \$75 PP

3 MAIN OPTIONS, 3 SIDE OPTIONS, 1
SALAD OPTION, 2 DESSERT OPTIONS

MENU 4 \$90 PP

4 MAIN OPTIONS, 4 SIDE OPTIONS, 2
SALAD OPTIONS, 2 DESSERT OPTIONS

GST & WAITSTAFF TO BE APPLIED SEPERATELY



Beef

Beef Brisket with rich smokey sauce (gf)

Medium Cooked Eye Fillet with sauce bernaïse (gf)

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)

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)

ADDITIONAL EXTRAS

Per Person

Additional Main- \$20

Additional Side - \$8

additional Salad - \$6

additional dessert - \$10