

BUFFETS

- ASIAN \$28.10 -

MAINS

Chicken & Cashew Stir Fry **DF GF**

Mongolian Beef Stir Fry **DF**

SIDES

Coconut Rice **V VG DF GF**

Chilli & Garlic Vegetable Stir Fry **V VG DF GF**

Vegetable Spring Rolls with Sweet Chilli Sauce **V VG DF**

SALADS

Asian Coleslaw with Crispy Noodles

Baby Spinach Salad with Sesame Ginger Dressing

PRAWN CRACKERS

COFFEE, TEA, JUICE & WATER

- ROAST \$28.10 -

MAINS

Roasted Chicken Pieces with classic gravy **DF GF**

Roasted Porterhouse Beef with classic gravy **DF GF**

SIDES

Cauliflower with Cheese **V**

Roasted Herbed Potatoes **V VG DF GF**

Steamed Vegetables **V VG DF GF**

SALADS

Garden Salad **V VG DF GF**

Pesto & Sundried Tomato Pasta Salad **V**

DINNER ROLLS

COFFEE, TEA, JUICE & WATER

- INDIAN \$28.10 -

MAINS

Butter Chicken

Beef Madras Curry

SIDES

Tumeric Rice **V VG DF GF**

Indian Spiced Steamed Vegetables

Roasted Masala Potatoes

SALADS

Kachumber (Indian Cucumber Salad)

Bombay Carrot Salad with Cashews and Raisins

POPPADUMS

COFFEE, TEA, JUICE & WATER

- DESSERTS -

White Chocolate & Raspberry Cake Slice \$4.00

Individual Pavlova's **GF** \$4.00

Chocolate Bavarian Cheesecake \$4.30

Slice: Petite Caramel & Peanut **V VG DF GF** \$4.70

- Other Information -

*All pricing inclusive of GST. Minimum 25 guests
Pricing includes Crockery & Tablecloths for service
Delivery Fees & Weekend Surcharges Apply*

FORMAL DINING

– Entrée Selections –

Add \$1.25pp for alternate drop

BBQ Duck on Shallot Pikelets
with Coriander & Mandarin and Hoi Sin Sauce

Moroccan Spiced Vegetable Crunchy Chickpeas Salad **V VG DF GF**
with Pomegranate Vinaigrette

Red Wine Glazed Pears, Crispy Prosciutto & Walnut Salad
with a 3 Cream Cheese

Thai Beef and Vermicillie Noodle Salad **DF GF**
with Mint, Coriander & Lime Dressing **DF GF**

– Main Selections –

Add \$2.75pp for alternate drop

Crispy-Skinned Duck Breast with Thyme & Garlic Glaze **DF**
with Asian Broccoli, Balsamic Onion & Beetroot

Crispy-Skinned Tasmanian Salmon with Saffron Mint Yoghurt **GF**
with Potato Rosti, Asparagus Spears & Roasted Cherry Tomatoes

Eye Fillet Steak with Homemade Chimichurri **DF GF**
with Garlic Potatoes, Baby Carrots & Charred Broccolini

Hazelnut & Thyme Lamb Rump with Seeded Mustard Jus **DF**
with Potato Gratin, Charred Broccolini & Sautéed Swiss Chard

Pumpkin, Goat's Cheese & Leek Tart with a Pesto drizzle **V**
with Charred Broccolini & Roasted Cherry Tomatoes

Chicken filled with Semi-Dried Tomato & Camembert with Hollandaise **GF**
with Potato Gratin, Roasted Baby Beetroot & Green Beans

– Desserts –

Caramel & Peanut Slice **V VG DF GF**
Crushed nuts layered with creamy caramel & peanut chocolate topping

Cookies & Cream Cheesecake **V GF**
NY Baked Cheesecake with triple chocolate cookies pieces & salted caramel

Lemon Meringue Tart **V**
Tangy Lemon Curd Topped with Flamed Light Italian Meringue

Macadamia Choc Topped Tart **V**
Vanilla & Macadamia Praline Mouse Dipped in a Chocolate Topped Coating

Passionfruit Tart **V**
Shortbread Tart with Passionfruit Curd & Marshmallow with a Zest Passionfruit Jelly

2 COURSE \$49.25

3 COURSE \$55.20pp

*Includes Crockery
Staff Service for 2 hours
Clothed & Set Dining Tables
Juice & Water*

- Other Information -

*All pricing inclusive of GST
Minimum 25 guests.
Delivery Fees & Weekend Surcharges Apply
Under Covid restrictions extra staff may be required*

V Vegetarian **VG** Vegan **DF** Dairy Free **GF** Gluten Free