

- ASIAN BUFFET \$28.30 -

Mains

Chicken & Cashew Stir Fry **DF GF** Teriyaki Beef Stir Fry **DF**

Sides

Coconut Rice **V VG DF GF** Chilli & Garlic Vegetable Stir Fry **V VG DF GF** Spring Rolls **V VG DF**

Salads

Asian Coleslaw with Crispy Noodles **V DF** Baby Spinach Salad with Sesame Ginger Dressing **V VG DF GF**

Prawn Crackers

- ROAST BUFFET \$28.30 -

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

- INDIAN BUFFET \$27.40 -

Mains

Butter Chicken Beef **DF** Beef Madras Curry

Sides

Turmeric Rice **V VG DF GF** Indian Spiced Steamed Vegetables **V VG DF GF** Roasted Masala Potatoes **V VG DF GF**

Salads

Kachumber (Indian Cucumber Salad) **V VG DF GF** Bombay Carrot Salad with Cashews and Raisins **V VG DF GF**

Poppadums

- DESSERTS -

White Chocolate & Raspberry Cake Slice \$4.30

Individual Pavlova's **GF** \$4.30

Chocolate Bavarian Cheesecake \$4.50

Slice: Petite Caramel & Peanut **V VG DF GF** \$4.80

- Other Information -

All pricing inclusive of GST. Minimum 30 guests

Pricing includes Crockery & Tablecloths for service

Delivery Fees & Weekend Surcharges Apply

FORMAL DINING

2 COURSE \$59.80pp

3 COURSE \$68.20pp

Includes Crockery, Staff Service for 2 hours, Clothed & Set Dining Tables

- Entrée Selections - Add \$1.25pp for alternate drop

Smoked Salmon, Brie & Spinach Crepe with Coriander, Mandarin & Hoi Sin Sauce

Thai Spiced Rare Roast Beef with Rice Noodles, Crisp Vegetable Salad & Asian Dressing **DF GF**

Prosciutto, Caramelised Onion & Goat's Cheese Bruschetta with Italian Glaze

Smoked Chicken, Roasted Pumpkin & Feta Salad with a Honey & Balsamic Dressing **GF**

Moroccan Spiced Vegetable Salad with Crunchy Chickpeas & Balsamic Glaze **V VG DF GF**

- Main Selections - Add \$2.75pp for alternate drop

Chicken & Mushroom Ballotine wrapped in Prosciutto with Kipfler Potato, steamed Broccolini & Creamy Garlic Sauce served **GF**

Pan Fried Australian Barramundi topped with a Mango Chilli Salsa, Asparagus & Beetroot puree **DF GF**

Eye Fillet Beef with a creamy potato and celeriac mash and balsamic drizzled baby carrots & Chimichurri **GF**

Lamb Rump with a Hazelnut Crumb, Spinach & Potato Galette, steamed green Beans & red wine jus

Stuffed Portobello Mushroom with Potato Rosti, Steamed Green Beans and Chimichurri **V VG DF GF**

- Desserts - Minimum 8 of each type

Caramel & Peanut Slice **V VG DF GF**

Crushed nuts layered with creamy caramel & peanut chocolate topping

Hazelnut Chocolate Tart **V**

Chocolate Tart Shell filled with choc hazelnut mousse with a hazelnut praline centre

Lemon Meringue Tart **V**

Tangy Lemon Curd Topped with Flamed Light Italian Meringue

Passionfruit Tart **V**

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

- Other Information -

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