

## - ASIAN BUFFET \$31.20 -

### 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 \$31.20 -

### 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 \$31.20 -

### 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 \$5.10

Individual Pavlova's **GF** \$5.10

Chocolate Bavarian Cheesecake \$5.20

Slice: Petite Caramel & Peanut **V VG DF GF** \$5.50

## - 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 \$67.95pp**

**3 COURSE \$76.45pp**

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

## - Entrée Selections -

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 -

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 -

*All pricing inclusive of GST*

*Minimum 30 guests.*

*Delivery Fees & Weekend Surcharges Apply*

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

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