

Buffets

Roast Buffet

\$39.75pp

Mains

Mains roasted chicken pieces with classic gravy GF, DF, H Roasted porterhouse beef with classic gravy GF, DF, H Vegetarian Option – Stuffed Capsicum VG, DF, GF, H, NF Sides

Cauliflower with cheese V, GF, H, NF Roasted herbed potatoes VG, DF, GF, H, NF Steamed vegetables VG, DF, GF, H, NF Dinner rolls VG, DF, H, NF (GF Add \$0.60) Salad

Salads garden salad VG, DF, GF, H, NF

Asian Buffet

\$39.75pp

Mains

Chicken + Cashew Stir Fry GF, DF, H Teriyaki Beef Stir Fry GF, DF, H, NF Vegetarian Option - Sweet Potato + Chickpea Red Curry VG, DF, GF, H, NF **Sides**

Coconut rice VG, DF, GF, H, NF Chilli + garlic vegetable stir fry VG, DF, GF, H, NF Spring rolls VG, DF, H, NF Prawn crackers DF, GF, H, NF Salad

Asian coleslaw with crispy noodles V, H, NF

Indian Buffet

\$39.75pp

Mains

Butter chicken GF, H Beef madras curry GF, DF, H, NF Vegetarian Option - Chickpea Madras Curry VG, DF, GF, H, NF Sides

Turmeric rice VG, DF, GF, H, NF Indian spiced vegetables VG, DF, GF, H, NF Roasted masala potatoes VG, DF, GF, H, NF Pappadums VG, DF, GF, H, NF

Salad

Kachumber (Indian cucumber salad) VG, DF, GF, H, NF

Desserts

Individual pavlovas V, GF, H, NF	\$6.90
Chocolate Bavarian cheesecake V, H, NF	\$6.90
Caramel + peanut slice VG, DF, GF, H	\$8.20

V Vegetarian **VG** Vegan **GF** Gluten Friendly **DF** Dairy Free **H** Halal Friendly **NF** Nut Free



Formal Dining

2 Courses \$82.45 3 Courses \$93.45

Entrées

Smoked salmon, cream cheese + spinach crepe roll GF, H, NF

Thai spiced beef with rice noodles, vegetable salad + Asian dressing GF, DF, H, NF

Memphis Smoked grilled chicken salad with green goddess dressing GF, DF, H, NF

Prosciutto, Caramelised Onion & Goat Cheese Bruschetta NF

Moroccan vegetable salad with chickpeas + balsamic glaze VG, DF, GF, H NF

Mains

Chicken Supreme filled with camembert and semi-dried tomato with baked potato rosti, sauteed green beans, baby carrots + creamy garlic sauce **GF**, **H**, **NF**

Slow-cooked tender beef cheeks marinated in red wine and herbs with baked potato rosti, baby broccoli, baby carrots + red wine jus **GF**, **DF**, **H**, **NF**

Pan fried barramundi topped with a roasted Kipfler potatoes, mango salsa + beetroot puree **GF, DF, H, NF**

Herb crusted Lamb Rump with creamy mashed parmesan potatoes, baby broccoli, baby carrots + red wine jus **H, NF**

Caprese stuffed garlic butter mushrooms with roasted Kipfler potatoes, sauteed green beans, baby broccoli + creamy garlic sauce **V**, **GF**, **NF**

Desserts

Cookies Cream Cheesecake GF

Creamy New York baked cheesecake with triple choc pieces + salty caramel on a crunchy cookie base

Lemon meringue tart H, NF

Tangy lemon curd topped with flamed light Italian meringue

Passionfruit tart NF

Shortbread tart with passionfruit curd + marshmallow with a zest passionfruit jelly

Caramel + peanut slice VG, DF, GF, H

Crushed nuts layered with creamy caramel + peanut chocolate topping

V Vegetarian VG Vegan GF Gluten Friendly DF Dairy Free H Halal Friendly NF Nut Free