

## Buffet Menu options

### **Buffet Menu One**

#### **Bread**

Basket of freshly baked Bread

#### **Chef Carved (Select 1)**

Marinated Roast Pork Leg  
Slow roasted Marinated Roast Beef  
Roast lamb with a red wine mint sauce

#### **Hot Dishes (Select 1)**

Grilled Chicken Breast Kiev in a creamy mushroom sauce  
Baked Barramundi fillets in a lemon butter sauce  
Beef Sirloin with red wine jus  
Seafood Paella in fragrant rice

#### **Pasta Dishes (Select 1)**

Creamy chicken penne  
House made lasagna

#### **Cold Dishes**

Garden salad mixed leaves, cucumber, tomato, capsicum,  
spanish onion with a house made dressing  
Creamy Pasta Salad

#### **Side Dishes**

Roasted Baby Potatoes with rosemary  
Seasonal steamed vegetables

#### **Dessert (Select 1)**

House Made Chocolate Brownie  
Fruit platters

**\$65 per person - Minimum 40 people**

#### **Additional Buffet Options**

Add Soup - \$5pp  
Antipasto platter - \$7.50pp  
Hot dish - \$9.50pp  
Carvery - \$9.50pp

**Childred under 3 free**

**Aged 3 - 5 Kids menu \$20 per child**

**Aged 6-12 \$40**

### **Buffet Menu Two**

#### **Bread**

Basket of freshly baked Continental Bread, crackers & butter portions

#### **Chef Carved (Select 1)**

Marinated Roast Pork Leg  
Slow roasted Marinated Roast Beef  
Roast lamb with a red wine mint sauce

#### **Hot Dishes (Select 2)**

Grilled Chicken Breast Kiev in a creamy mushroom sauce  
Baked Barramundi fillets in a lemon butter sauce  
Beef Sirloin with red wine jus  
Seafood Paella in fragrant rice  
Peri Peri Chicken Pieces  
Slow cooked pork ribs with Cider & BBQ sauce

#### **Pasta Dishes (Select 1)**

Creamy chicken penne  
House made lasagna  
Beef Bolognese

#### **Cold Dishes**

Garden salad mixed leaves, cucumber, tomato, capsicum,  
spanish onion with a house made dressing  
Antipasto Plate consisting of Ham, Salami, marinated olives, danish feta & char grilled vegetables

#### **Side Dishes**

Roasted Baby Potatoes with rosemary  
Seasonal steamed vegetables  
Steamed rice

#### **Dessert (Select 1)**

House Made Chocolate Brownie  
House Made Sticky Date Pudding  
Fruit platters  
Mixed Belgian chocolate & white chocolate mousse

**\$80 per person - Minimum 40 people**

## Set Menu Options

### **Entree Selection**

Smoked chicken & pumpkin salad with a citrus dressing

Antipasto plate including smoked salmon, ham, salami, sun dried tomatoes, brie & salad

Choice of Soup

Spinach & goats cheese tarlet on a bed of rocket with truffle oil

Chicken, corn & bacon croquettes

Baked Mushroom stuffed with honey, pumpkin, goat cheese & basil

### **Main Course Selection**

300g sirloin beef served with potato gratin, baby carrots, fried leek & red wine jus

Chicken breast kiev cut with herb & cheese served with green beans, sweet potato crisps & creamy pesto sauce

Grilled Barramundi served with roasted potatoes, herbed salad & wasabi pea puree.

Crispy skin Tasmanian Salmon served with potato cake, lemon dill sauce & steamed vegetables.

Woodfired slow cooked Lamb shank served with creamy mash potato & pumpkin puree

### **Dessert Selection**

Traditional baked cheesecake

Warm butterscotch sticky date pudding

Chocolate mud cake

House made Tiramisu

2 Courses \$65

3 Courses \$75

**\*\*All Menus are alternate drop**

### **Entree Selection**

Seared Scallops, potato cake, crispy pancetta & smoked hollandaise sauce

Poached chicken breast with infused soy sauce rice cake & herb salad

Medium rare eye filled slice, rolled in celeriac slaw

House made peking duck rolls served with fennel salad

Trio of cheese arancini balls served with tomato relish.

### **Main Course Selection**

Confit Duck leg served with wild rice, red wine jus, orange & herb salad & mixed berries.

Lamb back strap crumbed in pistachio served with potato cake, tzatziki sauce & red wine mint sauce

Grilled Snapper served with sweet potato chips, tropical salad & béarnaise sauce

Pork Eye filled stuffed with apple & chestnuts served with potato, fennel salad & beetroot puree

250g Eye fillet steak cooked medium, served with potato gratin, seasonal vegetables & red wine jus.

Chicken Roulade wrapped in prociutto stuffed with ricotta & sweet potato served with seasonal vegetables & creamy pesto sauce

### **Dessert Selection**

House made Belgian milk chocolate mousse

2 x Mini custard tart topped with strawberries & berries

Coconut panacotta with mango coli & pistachio praline

**2 Courses \$75**

**3 Courses \$85**

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