

## **Buffet 1 Carvery \$36.50**

### On Arrival

Per table Platter of olives, grilled Turkish bread, dips, cabanossi and cheese

### Buffet Table

Carved rosemary, seeded mustard and peppered beef with jus and horseradish cream

Carved Pork leg with apple sauce

Jacket potatoes w/ sour cream and chives

Roast Pumpkin, onion and sweet potato

Steamed corn w/ butter

Tomato basil and balsamic dressing

Caesar salad

Dinner rolls and butter

### Desserts

Selection of mini cakes cream and berry compote

## **Buffet 2 \$57.50**

### On Arrival

Per table Platter of olives, grilled Turkish bread, dips, cabanossi and cheese

### Protein dishes choose 3

Rustic crumbed chicken tenderloins w/ a chunky pesto aioli

Grilled chicken breast served w/ lemon and garlic cream

250g chargrilled rump with grilled onions and creamy mushroom sauce

Slow Braised pork belly with pear and apple sauce

Lightly fried calamari thick coriander aioli

Coconut lamb Korma

Lightly fried calamari thick coriander aioli

Butter chicken grilled naan and mint riata

Lamb kofta, skewers w/ almond and spiced cous cous

Crisp pork belly w/ grilled apples and creamed green cabbage

Slow braised beef marinated then shredded served on a burger roll w/ tomato and cheese

### Buffet Table

Jacket potatoes w/ sour cream and chives

Roast Pumpkin, onion and sweet potato

Steamed corn w/ butter

### Salads choose 3

Tomato basil and balsamic dressing

Classic coleslaw

Chat potato, bacon and chives w/ a honey mustard mayonnaise

Caesar salad

Trio of shaved cabbage crisp noodles and hoi sin dressing

Garden salad

Dinner rolls and butter

### Desserts

Selection of mini cakes cream and berry compote

**BBQ Menu \$28.00**

## Off the Grill

Red wine marinated minute steak,  
Beef sausage  
Lemon, thyme and garlic marinated chicken breast  
Grilled onions and mushrooms

## Salads

Tomato basil and balsamic dressing  
Classic coleslaw  
Chat potato, bacon and chives w/ a honey mustard mayonnaise  
Caesar salad

Include dinner rolls and butter

**Plated meals**

2 course a choice either entrée//dessert \$28.00

3 course \$35.00

All main meals served w/ seasonal vegetables, and roll and butter

## Choose your own menu choose from

Flaked Atlantic salmon patties served w/ sour cream and dill  
Classic Caesar Salad (V) – add chicken or prawns  
Per table Platter of olives, grilled Turkish bread, dips, cabanossi and cheese  
Roasted sweet potato and pumpkin soup  
Rocket salt and pepper squid and aioli  
Thai fish cakes salad leaves and sweet chilli sauce  
Panko crumbed chicken tenderloins w/ a chunky pesto aioli

## Mains

Slow braised lamb shank on thyme mash with roasted onion and asparagus spears and red wine jus  
Barramundi pan fried with baby capers citrus zest finished with butter  
Pumpkin and sage ravioli with wild mushrooms, goats cheese and parmesan oil  
Chicken Schnitzel/Parmigianino  
Chicken Oscar – crumbed breast topped with avocado & prawns in a hollandaise sauce  
Chili Prawn Penne, butterflied king prawns in mild chili and olive oil with wilted spinach leaves & cherry tomatoes tossed through penne  
Rump steak char-grilled and served w/ mash potato seasonal veg and pepper sauce

## Desserts

Platter of assorted mini desserts w/ cream and berry compote

## Cocktail/Platters for 10 people

### Hot

Panko crumbed chicken tenderloins w/ a chunky pesto aioli \$50  
Lightly fried calamari thick coriander aioli \$40  
Lamb kofta, balls w/ mint yoghurt \$40  
Rosemary, potato, rosemary, pizza \$40  
Mini prawn and pesto pizza \$40  
Assorted cocktail pies w/ tomato sauce \$30  
Cocktail sausage rolls w/ tomato sauce \$30  
Vegetarian spring rolls w/ soy and sweet chilli dipping sauce \$30  
Mini hot dogs w/ onion jam \$30  
Pork fennel seed meatballs w/ a warm spicy apple sauce \$50

### Cold

Tandoori chicken on crisp naan and mint riata \$30  
S&P prawn corn, avocado and tomato salsa, sour cream and mint tortilla wrap \$50  
Tomato and basil bruschetta \$30  
Scones jam and cream \$50  
Assorted mini cakes \$50

Selection of handmade sandwiches and mini baguettes, \$60  
Poached chicken, walnut and celery aioli  
Roast beef, parmesan and rocket and French mayonnaise  
Hummus grilled eggplant capsicum and rocket  
Leg ham, tomato chutney and tasty cheese

### Cocktail Menu 1 \$23

Panko crumbed chicken tenderloins w/ a chunky pesto aioli  
Lightly fried calamari thick coriander aioli  
Rosemary, potato, rosemary, pizza  
Mini prawn and pesto pizza  
Assorted cocktail pies w/ tomato sauce  
Vegetarian spring rolls w/ soy and sweet chilli dipping sauce  
Poached chicken, walnut and celery aioli sandwich finger

### Cocktail Menu 1 \$28.50

Panko crumbed chicken tenderloins w/ a chunky pesto aioli  
Mini prawn and pesto pizza  
Assorted cocktail pies w/ tomato sauce  
Vegetarian spring rolls w/ soy and sweet chilli dipping sauce  
Mini hot dogs w/ onion jam  
Pork fennel seed meatballs w/ a warm spicy apple sauce  
Tandoori chicken on crisp naan and mint riata  
Tomato and basil bruschetta