

buffet dinner menu

Option 1 – \$39.50 per person (excl. GST)

Roast Porterhouse wrapped in bacon with a sticky sweet jus
Chicken roulade stuffed with baby spinach and a white wine and tarragon Sauce
Roast Vegetable mille feuille served with sun dried tomato oil and tapanade
Boiled Baby Potatoes tossed in Minted Butter
Broccoli Florets tossed in basil pesto and Red Onion
Tossed Baby Salad topped with Parmesan crisps
Mediterranean Cous cous
A Selection of Bread Rolls and vinegar, oils
Decadent Chocolate cake and Chantilly cream
Individual Pavlova and passion fruit glaze
Freshly Brewed Coffee and Specialty Teas

Option 2 – \$49.50 per person (excl. GST)

Crumbed Lamb Cutlets in a spicy fruit chutney
Roast Pork belly with sticky Asian glaze.
Baked white Fish in lemon beurre blanc sauce
Roast potato gratin.
Roast medley of Seasonal Vegetables
Greek Salad with Sweet roasted Capsicum
Tossed Baby Salad topped with Parmesan crisps
A selection of Breads and Dips
Citrus panna cotta served with Lemon Biscotti
Baked Cheesecake and raspberry coulis
Chantilly Cream
Freshly Brewed Coffee and Specialty Teas

**Buffet menus are available for groups of 20 or more,
for a group of 20 or less please refer to the Plated menu.**