



BUFFET FUNCTION MENU

All menus come with garden salad, steamed fragrant rice, hassleback potato, steamed seasonal vegetables and any condiments relevant to your order.

If a roast is ordered roasted potato and pumpkin will be substituted for hassleback potato.

\$40 per head – choose 2 hot dishes, 2 salads and 2 desserts

\$60 per head – choose 3 hot dishes, 3 salads and 2 desserts

\$75 per head – choose 4 hot dishes, 3 salads and 3 desserts

Additional platters, seafood, prawn or dips and croute de ta are available at an extra per platter charge.

Prawn platter – Cooked shelled prawns - \$150

Seafood platter – Oysters natural & Kilpatrick, half shell mussels, Prawns, Battered Scallops & kingfish Goujons - \$150

Dips & croute de ta – a trio of dips, sourdough baguette, baton carrots, celery and capsicum - \$90

HOT DISHES

Chicken Cacciatore, Mediterranean chicken casserole with capsicum, olives, caper and artichokes in a rich tomato sauce (GF)

Thai green chicken curry – mild Thai curry with coconut (GF)

Grilled chicken breast – served with a sweet mango and capsicum salsa (GF)

Sweet & Sour Pork – battered pork shoulder with a tangy sweet & sour Sauce

Caramelised Asian pork belly – honey soy marinated pork, caramelised and slow braised

Roast Pork (GF)

Roast Lamb(GF)

Lamb Rogan Josh – mild Indian curry with citrus flavours (GF)

Lamb Cutlets – Rosemary infused, crumbed lamb cutlets

Beef Bourguignon – beef and mushroom steeped in red wine and slow braised (GF)

Penne Carbonara – traditional creamy pasta with bacon and egg

Penne with chicken & mushroom – grilled chicken breast, field and button mushroom in a sauvignon blanc & cream sauce

Spaghetti Bolognese – Rich beef mince and tomato with al dente spaghetti

Penne with mushrooms – grilled field & button mushrooms in a sauvignon blanc & cream sauce (vegetarian)

Chick pea curry – medium spiced vegetable curry (Vegan)

Mushroom Ragout – whole button mushrooms and diced fresh vegetables in a rich Napoli sauce (Vegan)

Porterhouse – grilled medium

Grilled Barramundi – dusted with lemon myrtle & pan fried in butter

SALADS

Garden salad (GF, Vegan)

Nicoise – Bacon, egg, green beans

Avocado citrus – mescaline, avocado, citrus segments (GF, Vegan)

Potato salad – potato, capsicum & spring onion with seeded mustard mayonnaise (GF)

Pasta Primavera – penne with olives, capsicum, artichokes, mushroom & capsicum in a rich Napoli sauce (Vegan)

Asian salad – rice noodle with red & green capsicum, bean sprouts & Asian vinaigrette (GF, Vegan)

DESSERTS

Fruit platter

Chocolate mud cake

Blueberry cheese cake

Caramel sin cake

Carrot cake

Jaffa cake (GF)

Citrus tart

Mango macadamia cheese cake