

Buffet Menu

MAIN - Choose two

Roasted Herbed Lamb (gf)
w/ red wine jus

Chicken Supreme
w/ supreme sauce

Maple and dijon Glazed Pork belly (gf)
w/ seeded mustard

Slow Roasted Pork Scotch Fillet (gf,df)
w/Gravy and apple sauce

Roasted garlic and herbed Beef (gf, df)
w/ gravy

SIDES - Choose four

Roasted Pumpkin and Haloumi salad
baby spinach, toasted pine nuts
w/ Balsamic dressing (v, gf)

Greek Salad
cucumber, tomato, feta, olive, red onions (v, gf)

Caesar salad
cos lettuce, parmesan, croutons, Caesar dressing (v)

Roasted New potatoes,
Garlic & Thyme. (vg, gf)

Potato Baked
(v, gf)

Moroccan Pearl Cous Cous
chick pea, herbs (v)

Chipotle buttered charred corn cobettes
(v, gf)

Apple Cranberries and Herb Slaw
apple, dill, coriander, mint, cabbages
(v, gf)

\$ 56.50 p/p add on meat \$ 3.80 p/p add on sides \$3 p/p (GST included)

GF = Gluten Free DF = Dairy Free V= Vegetarian VG = Vegan

Banquet Menu

MAIN – Choose two

Roasted Herbed Lamb
baby peas w/ cilantro and mint sauce (gf)

Grilled Chicken Breast,
Supreme sauce

Maple and dijon Glazed Pork belly
apple , funnel w/ seeded mustard (gf)

Slow Roasted Pork Scotch Fillet
w/ Mojo Sauce (gf)

Roasted Chicken
lemon & thyme w/ beer jus (gf)

Braised beef cheek
red wine jus (gf)

SIDES – Choose three

Roasted Moroccan Cauliflower
chick pea, yogurt dressing (v, gf)

Roasted Pumpkin and Haloumi salad
w/ Balsamic dressing (v, gf)

Greek Salad
cucumber, tomato, feta, olive, red onions (v, gf)

Green bean
almond, crispy garlic (v, gf)

Cesar salad
cos lettuce, parmesan, croutons, ceasar dressing (v)

Roasted New potatoes,
Garlic & Thyme. (vg, gf)

Balsamic and Honey Glazed Carrot
toasted pine nut, feta (v, gf)

Moroccan Pearl Cous Cous
chick pea, herbs (v)

Chipotle buttered charred corn cobettes
(v, gf)

South East Fresh Herb Slaw
Wombok, dill, coriander, mint, crispy shallots
w/ nam jim dressing

\$ 69.50 p/p add on meat \$ 4.50 p/p add on sides \$3.80 p/p (GST included)

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Alternate Drop Menu

Entree – Choose two

Caprese Salad

Tomato, fresh basil, mozzarella
w/ Balsamic dressing (v, gf)

Chicken Caesar Salad

Cos lettuce, parmesan, grilled chicken, croutons
w/ Caesar dressing

Duck Leg Confit

Citrus Slaw (gf, df)

Pork Belly

fresh herb & Wombok slaw
w/ Nam jim dressing (gf, df)

Hot-Smoked Salmon salad

rocket salad, spanish onion, caper
w/ maple & mustard dressing (gf, df)

MAIN – Choose two

Red Wine Braised Beef Cheek

chargrilled Greens, Mash, Maple glazed carrot
w/ red wine jus (gf)

Roasted Lamb

baby peas, mint
w/ mint salsa verde (gf)

Chicken Supreme

Mash, glazed carrot, watercress salad
w/ Supreme sauce

Slow Roasted Pork Scotch Fillet

apple and funnel slaw
w/ Mojo Sauce (gf)

Red Wine Braised beef cheek

chargrilled Greens, Mash, Maple glazed carrot
w/ red wine jus (gf)

\$ 75.50 per person (GST included)

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Finger Foods

Bruschetta

Tomatoes, Spanish onion, fresh basil, shaved parmesan
drizzle of balsamic glaze. (V) (DF, VG option available)

Pork Sliders

BBQ pulled pork & zesty coleslaw served on petite brioche buns

Southern Fried Chicken Tenders

w/ chipotle Mayo

Mini Ham & Cheese Croissants

Buttery mini croissants with ham, melted cheese
(V option available)

Arancini

Bite sized balls of golden crumbed arborio rice.
assorted : Goat cheese / Pumpkin/ Truffle. (V options available)

5 Spiced Squid

lightly battered squid with 5 spices

Lamb Kofta

Tender, tasty morsels of lamb skewers. (GF avail)

Goat cheese tartlets

Caramelised onion and goat cheese in a savoury shell

Turkey Cranberry & Brie Tartlets

Shaved turkey breast with cranberry jam & brie in a savoury
shell

Pumpkin and spinach bites

with chipotle mayo
(GF, DF, VG avail)

Buffalo cauliflower bites

(GF, DF, VG)

Roasted Beef Costini

Thinly sliced roasted beef, horseradish cream and roasted
capsicum on top of thin sliced toasted baguette.

Smoked Salmon Blinis

Smoked salmon, cream fraiche and fresh dill
on mini savoury pancake

Cucumber Canape

creame cheese, dill, semi dried tomato

5 Options \$ 57.50 per person (GST included)

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