

BUFFET

MINIMUM 30 GUESTS

Menu

1 COURSE

\$35

PER PERSON

*Includes carvery
& sides*

2 COURSE

\$45

PER PERSON

*Includes carvery,
sides & dessert*

Served with fresh bread roll & butter. Includes tea & coffee.

CARVERY STATION - Select two

All served with Roasted Potatoes, Pumpkin and Gravy

- Roast Beef (GF)
- Roast Leg of Pork (GF)
- Glazed Leg of Ham (GF)
- Seasoned Chicken Pieces
- Turkey Breast (GF)

SIDES - Select three

- Potato Salad (GF)
- Traditional Garden Salad (GF) (V)
- Coleslaw (GF) (V)
- Traditional Caesar Salad
- Roquette, Pear and Parmesan with Balsamic Glaze (GF) (V)
- Steamed Vegetables (GF) (V)

DESSERT - Select two

Plated alternate serve

- Sticky Date Pudding
with butterscotch sauce and ice cream
- Decadent Chocolate Mud Cake
with strawberry coulis & vanilla ice cream
- Pavlova Nest (GF)
with fresh fruit & Chantilly cream
- Raspberry Cheesecake
with raspberry coulis & ice cream
- New York Baked Cheesecake
with mixed berries & vanilla bean infused whipped cream