

BUFFET MENU

FOR 25 - 60 PERSONS

MAINS

(Choice of Two)

\$20 Menu

Chilli Chicken

w/ tomato capsicum and onions in chilli sauce (med)

Roast Lamb

slow baked leg of lamb (sliced)

Beef Lasagne

our famous beef lasagne

Slow Roasted Beef Stew

w/ bacon, onions, red wine and mushrooms

\$30 Menu

Beef Fillet

soy and coriander marinated beef eye fillet (sliced)

Pan Fried Barramundi

with lemon, dill and garlic butter

Slow Roasted Lamb Shoulder

cooked with rosemary, sage and white wine

Stir Fried Prawns

with chilli, garlic, shallots and tomatoes

SIDES

(Choice of Two, +\$3/head for Three)

Steamed Jasmine Rice

Sauteéd Seasonal Vegetables

Roast Pumpkin and Potato

Steamed Greens

Baked Chat Potatoes

Mashed Potatoes

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SALADS

(Choice of Two)

Chicken Pasta Salad

penne pasta, napoletana sauce, chilli, bacon and parsley

Charred Chorizo and Corn Salad

w/ capsicum, spanish onions, cherry tomatoes and spinach

Pumpkin Salad

roast pumpkin, goats cheese, pine nuts, spanish onions and spinach

Caesar Salad

cos lettuce, parmesan, bacon, croutons and traditional caesar dressing

Potato Salad

chat potatoes, bacon, spanish onions, capsicum, wholegrain mustard and aioli

DESERTS

(Choice of Two, +\$5/head for Three)

Cheesecake

Chocolate Mudcake

Lemon Tart

Lemon Meringue Pie

Chocolate Brownie

Fruit Platters \$30 each