

Function Buffet Menu

Option 1

2 mains, 2 sides and 2 salads

\$40pp

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Option 2

3 mains, 3 sides and 3 salads

\$55pp

Upgrade Options

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Antipasto Grazing Platters

\$12pp

Chef's selection of desserts
and continental cakes

\$6pp

Gourmet cheese platter with
dried fruits, nuts and lavosh

\$12pp

Mains

Mediterranean vegetable lasagne

Beef tortellini with roasted tomato and garlic sauce

Thai green chicken curry

Kaffir lime leaf chicken thigh

Slow roasted apple cider pork with crispy crackling

Slow roasted grass fed beef marinated with bush spice rub

Slow roasted lamb marinated with garlic and rosemary

Baked Atlantic salmon fillets with lemon and dill

Braised lamb shanks with tomato, wine and herbs

Sides

Steamed jasmine rice

Roasted root vegetables with honey and thyme

Steamed vegetables with garlic and lemon butter

Tuscan spiced kipfler potatoes

Maple glazed heirloom carrots

Steamed broccoli tossed with chilli and garlic

Green beans with roasted pine nut butter

Salads

Caesar: baby cos, parmesan, egg, bacon, croutons, tangy dressing

Mixed leaf, spanish onion, cucumber, capsicum, tomato

Caprese: tomato, bocconcini, basil

Potato, onion, bacon, egg, gherkin, seeded mustard

Traditional Greek, olives, capsicum, tomato, cucumber, fetta, herbs

Special dietary requirements can be catered for individually with prior notice.

Monday to Thursday - minimum 20 people | Friday to Sunday - minimum 50 people