

# *Food, Functions & Catering*

## *Buffet Menu A*

### *Entrees*

~ Soup (choose 2 served as an alternate drop)

- Pumpkin & sweet potato with sour cream & chives
- Chicken, leek & potato
- Minestrone
- French onion

### *Main Meal*

~Hot roast Meats with gravy and condiments (Choose 2. Add an extra meat additional \$8.00 +GST pp)

- Pork with crackling
- Rolled seasoned Chicken
- Lamb
- Beef

~ All Buffets Served with the following

- Scallop potato Or Rosemary roasted potatoes
- Four varieties of seasonal vegetables
- A selection of Breads and Rolls

~ Salads (choose 3)

- Rocket leaves with roasted pumpkin & beetroot, slow roasted tomatoes & onions, feta cheese & a balsamic vinaigrette.
- Caesar Salad with cos lettuce, crisp bacon, egg, shaved parmesan, croutons & anchovies, finished with a cracked black pepper aioli.
- Potato & Egg Salad with spring onions, fresh mint and a creamy mustard dressing.
- Asian crunchy noodle slaw with toasted almonds & sesame seeds.
- Brown Rice Salad with sultanas, pepitas, sunflower seeds, carrot, spring onions, broccoli florets & sweet corn. Finished with a soy sauce dressing
- Couscous salad with broccoli florets, pan seared onion, capsicum, sweet corn, carrot, fresh parsley and toasted pine nuts.
- Greek Salad of mixed leaves, tomatoes, cucumber, capsicum, Spanish onion, Kalamata olives & Fetta.

## *~Sweets & Desserts (Choose 2)*

- Assorted Slices
- Vanilla & Raspberry Cheese cake
- Chocolate Ripple cake
- Fresh Fruit platter with whipped cream
- Chocolate mousse cups with cream & strawberries
- Sticky date pudding with butterscotch sauce & cream

## *Pricing*

- Soup, Main & Dessert \$82.90 + GST per person
- Main & Dessert \$76.90 + GST per person
- Soup & Main \$76.90 + GST per person
- Main only with your Special Occasion cake cut & served with cream & berry compote \$72.90 + GST per person

**Our Wait Staff are available for \$38 +GST per hr, per staff member**

## *~Other options*

- Finger food on arrival. Please refer to our finger food menu  
~4 items/pieces \$ 19.90 + GST per person ~6 items/pieces \$28.90 + GST per person
- Cold Seafood platter with prawn tails, 3 dozen oysters, Marinated Mussels, lemon & dipping sauce \$350 + GST per platter (serves 25-30 guests)
- Assorted Cheese Plater with fresh & dried fruit, nuts, quince paste, crackers & biscuits \$220 +GST each (serves 30-35 guests)

Please use menus as a guide, items subject to change due to seasonal availability & price fluctuation. If you have any special request, we would be delighted to hear them. **Debbie Gill 0419629998**  
**debbiegill82@gmail.com**