

Food, Functions & Catering

Grand Barbeque Menu

Hot from the grill (choose 4)

~ Mixed flavoured, Flora Hill Quality Meats Sausages

~ Rump fillet steak

~ Pork Loin steak

~ Skewers (choose 2)

- Tandoori chicken
- Moroccan Beef
- Teriyaki Marinated Chicken
- Satay Beef
- Ratatouille veg combination

~ Salmon fillets served with hollandaise sauce

~ Burgers (choose 2)

- Chicken
- Pork
- Beef
- Lentil & vegetable

~ Salads (choose 4)

- 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 with mixed leaves, vine ripened tomatoes, capsicum, cucumber, onion, Kalamata olives & Feta finished with a red wine vinaigrette

~ All Buffets come with a selection of breads, rolls, sauces & condiments.

~Desserts & Sweets (Choose 2)

- Assorted slices
- Vanilla & Raspberry cheesecake
- Chocolate Ripple cake
- Individual Trifle cups with Persian fairy floss
- Fresh Fruit platter with whipped cream
- Chocolate mousse cups with cream & strawberries
- Sticky date pudding with butterscotch sauce

Prices

- Main & Dessert \$76.90 +GST per person
- Main only & your cake cut & served on the buffet with berries & cream \$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

