



BUFFET MENU

An informal dining solution for your event that offers a choice for your guests which can be set up just about anywhere.

BUFFET PRICE FROM \$49.50 PER PERSON

Served with freshly baked bread rolls and butter.

You can add canapes, dessert canapes and additional dishes to suit your requirements. We're here to make sure your event is catered for exactly how you imagine it.

CHOOSE 2 OF THE FOLLOWING

Braised chicken with portabella mushrooms, tarragon and white wine

BBQ parsley, garlic and lemon chicken with mild peri peri dressing

Red wine braised angus beef, roasted onions and mushrooms

Roasted loin of pork, crackling, roasted apples, rich red wine gravy

Slow cooked lamb shoulder, rosemary and mint

8 hour slow cooked Jacks Creek beef brisket, smokey chipotle

Fragrant Thai coconut chicken and lychee curry

Ginger and black bean braised Lamb

Mild massaman beef curry with baby potatoes

Grilled barramundi, lemon thyme and macadamia crumb

Gnocchi with field mushrooms, rocket pesto and toasted pine-nuts

6 layer slow cooked beef lasagne with mozzarella and parmesan



CHOOSE 3 OF THE FOLLOWING

Potato and leek gratin

Roasted seasonal root vegetables

Maple glazed sweet potato and pumpkin

Steamed chat potatoes with dill and parsley

Jasmine rice with coconut and cardamon

Rainbow coleslaw

Potato salad with bacon parsley and dill

Greek salad with feta, cucumber, red onion, red peppers and oregano dressing

Moroccan style couscous with currants, toasted almonds, cucumber and rocket

Cherry tomato, fresh bocconcini mozzarella, basil and balsamic

Super food salad, quinoa, toasted nuts and seeds, broccolini, roasted pumpkin

Classic Caesar salad, bacon, croutons and parmesan dressing