



Buffet #1 - \$45pp

Mains - Select two	Option 1	Option 2
1908 Honey and Mustard Glazed Champagne Ham		
Roast Pork Loin. Crackle, Apple Sauce		
Rosemary, Thyme & Garlic Roasted Beef Sirloin. Horseradish		
Moroccan Lamb Tagine. Mint Yoghurt		
Chicken Breast. Bacon, Mushroom & White Wine Cream Sauce		
Fish Pie. Mixed Seafood, Egg, Peas, Mornay Sauce, Mash Potato Top		
Cauliflower and Chickpea Curry. Mild. Vegan		
Sides - Select Two	Option 1	Option 2
Herb Roasted Agria Potato		
Penne Pasta Salad. Pesto, Rocket, Basil, Pinenut, Parmesan		
Seasonal Garden Salad. White Wine Vinaigrette		
Coleslaw. Honey Mustard Dressing		
Steamed Green Vegetables. Garlic Butter		
Baked Cauliflower & Broccoli. Cheese Sauce		
Pilaf Rice. Seasoned Basmati Rice, Sultana, Cashew, Coriander		
Mediterranean Cous Cous. Red onion, Roast Capsicum, Garlic, Spices, Herbs, Almonds		
Dessert - Select One	Option 1	
Pavlova. Whipped Cream, Seasonal Fruit, Chocolate		
Baked New York Cheesecake. Berry Coulis		
Fresh Fruit Salad		
Vanilla Ice Cream Tubs. Assortment of sauces and toppings		
Tiramisu		
Chocolate Brownie. Whipped Cream		

Booking Contact Name:	
Booking Contact Number:	
Booking Date:	

Menu is based upon 50+ Guests. If numbers drop below, we will move you onto a set menu.

