



Buffet #2 - \$60pp

Mains - Select Three	Option 1	Option 2	Option 3
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 Three	Option 1	Option 2	Option 3
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 Two	Option 1	Option 2	
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.

