



BUFFET MENU 5

Salads

Chow Mein Noodle Salad.
Coleslaw – Tangy ranch dressing
Young Green Beans – Tuna flakes & cherry tomatoes
Caesar Salad - crispy bacon, garlic croutons & anchovy dressing.
Greek Feta – Cherry tomatoes, marinated olives, red onions tossed in olive oil.

Cold Selection

Freshly baked crusty bread roll.
Delicatessen Platters consisting of Salt Crushed Roast Beef – Ham & Tandoori spiced chicken breasts.
Antipasto of Australian – European flavours.
Ocean Fresh Chilled Tiger Prawns.
Wok tossed Szechuan Peppered Squid – ginger, shallots, soy dressing.
Marinated Mussels.

Hot Selection

Garlic Studded Lamb Roast – Rosemary jus.
Eastern Spiced Chicken Ragout – Tomato salsa & poppadoms.
Aromatic Steamed Jasmine Rice.
Gnocchi – Basil pesto, sauté kumara, roasted capsicum & grana panada
Rosemary Roasted Chat Potatoes – Honey roasted pumpkin
Panache of Seasonal Vegetables.

Desserts

Chefs selection of tortes & tarts.
Fresh Sliced Seasonal Fruits.
Selection of Australian Farmhouse Cheese Platter – Lavosh.
Selection of French Pastries – Petit fours.
Freshly Brewed Coffee – Tea selection

Menu designed to be served as a self-serve selection.

\$59.50 per person
Based on a minimum of 50 guests

