



REFRESHMENTS MENU

\$21.00 per person.

Platters of assorted sandwiches.
Assorted mini quiche.
Cocktail Mediterranean chicken skewer.
Braised beef mini pies with tomato chilli jam.
Sliced seasonal fruit platter.
Freshly baked scones with jam and cream.

Freshly brewed coffee and tea selection.

Menu designed to be served as a self-serve standing buffet.



\$28.50 per person.

Selection of fresh bread rolls.
Caesar salad, crispy bacon and garlic croutons.
Vine tomatoes, Spanish onions and wild roquet tossed with balsamic dressing.
Oven roasted potato salad.
Coleslaw with tangy ranch dressing.
Pasta salad with basil pesto, pine nuts and shaved parmesan.
Salt crusted grain fed beef fillet.
Eastern-spiced chicken ragout with jasmine rice.
Pumpkin and almond ravioli with kalamatta olives, goats cheese and tomato salsa.
Panache of vegetables.
Freshly brewed coffee and tea selection.

Menu designed to be served as a buffet selection.

