

Buffet Menu

Choice of 3 mains, 3 sides and 2 desserts: \$66 pp

Choice of 4 mains, 4 sides and 3 desserts: \$79 pp

(minimum group size 25)

MAINS

Slow-roasted beef + sweet corn polenta + tomato relish

Grilled chicken breast + sweet potato chips + seeded mustard jus (gf)

Traditional lamb stew

Pork fillet + celeriac purée + juniper jus (gf)

Oven-baked river perch + lemon pommes purée + spinach cream (gf)

Spinach & ricotta ravioli + garlic cream + shaved parmesan (v)

Beef tortellini + Napoli sauce + roasted pepper + black olive

SIDE DISHES

Fresh bread rolls

Hot

Rosemary & garlic chat potatoes (gf) (v)

Lemongrass scented rice (gf) (v)

Panache of steamed vegetables + herb butter (gf) (v)

Cauliflower & blue cheese + shaved parmesan (v)

Cold

New potatoes + seeded mustard & sour cream + fresh chives (gf) (v)

Mixed salad leaves + cherry tomatoes + Spanish onion + snow pea sprouts (gf) (v)

Honey & sesame roasted pumpkin salad + bean sprouts (gf) (v) (df)

Pasta salad of penne + sundried tomato + black olive + pesto (v)

German coleslaw + vermicelli noodles (gf) (v)

DESSERT

Individual pavlova + strawberry + blueberry + double cream (gf)

White chocolate & pecan tart

Banana toffee tart

Chocolate mud slice

Seasonal fruit platter (gf)

PLUS

Freshly brewed Vittoria coffee and Aurora tea



Seafood Add-on

\$35 pp for 3 choices

\$45 pp for 4 choices

\$55 pp for 5 choices

(minimum group size 20)

SEAFOOD MAINS

Baby octopus & roasted vegetables (gf)

Chili & coriander mussels (gf)

Moreton Bay bugs (gf)

Oysters, natural (gf)

Fresh cooked King prawns (cold) (gf)

(v) = vegetarian; (gf) = gluten-free; (df) = dairy-free