



Buffet Menu No 1

Minimum 20 pax

\$46.00 per person

Basket of freshly baked bread rolls

Decorated Cold Platters

Beef sirloin roasted with ginger, soy, honey & coriander

Smoked Tasmanian salmon with lemon dill & Dijon sour cream dressing

Grilled Cajun marinated chicken breast with lime avocado salsa

Sliced smoked leg ham

Assorted salami and cured meats

Sliced roasted turkey breast

Served with a selection of mustards, sauces and condiments

Salads

Tossed Garden Salad

Chat Potato Salad

Traditional coleslaw

Mediterranean pasta Salad

Dessert

Platters of assorted cakes with cream & dessert sauces

Fresh seasonal sliced fruit platter

Tea and coffee station



Buffet Menu No 2

Minimum 25 pax

\$49.00 per person

Basket of freshly baked bread rolls

Main Course

Beef, bacon, onion, mushroom and red wine and thyme casserole.

Slow cooked lamb Rogan Josh with lemon cumin yogurt.

Pan fried chicken breast pieces in a tangy lime coconut peanut sauce.

~ Served with Basmati rice pilaf ~

Salads

Tossed garden salad with honey mustard dressing

Potato, bacon and egg salad with creamy dill dressing

Italian pasta salad with basil balsamic dressing

Snow pea bean broccoli and almond salad with hoisin dressing

Dessert

An array of cakes and desserts with cream and dessert sauces

Fresh sliced seasonal fruit platter

Fine Australian cheeseboard with dried fruit, nuts and crackers

Tea and coffee station



Buffet Menu No 3

Minimum 30 pax

\$65.00 per person

Freshly baked sour dough bread rolls

Entrée

A selection of cocktail food served on platters with pre dinner drinks.

Main

Grilled veal loin topped with prosciutto, Napoli sauce parmesan and mozzarella cheese.

Chicken breast with a macadamia nut crust with tangy lemon aioli

Seared salmon fillet topped with prawns in a garlic cream reduction.

~ Served with basmati rice pilaf and sautéed seasonal vegetables ~

Salads

Tossed Greek style garden salad

Classic Caesar style salad

Herb roasted chat potato salad

Roast vegetable and spinach salad

Dessert

An array of cakes and desserts with whipped cream and dessert sauces

Fresh sliced seasonal fruit platter

Fine Australian cheeseboard with dried fruit, nuts and crackers

Tea and coffee station