



Buffet Menu No 1

Minimum 20 pax

\$48.00 per person

Basket of freshly baked bread rolls

Decorated Cold Platters

Rare roasted beef sirloin roasted with ginger chili coriander hoi sin glaze.

Smoked Tasmanian salmon with lemon dill & Dijon sour cream.

Grilled Cajun marinated chicken breast with lime avocado salsa

Sliced double 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 20 pax

\$52.00 per person

Basket of freshly baked bread rolls

Main Course

Sautéed beef fillet in bacon mushroom tomato and sour cream sauce.

Slow cooked lamb Navarin in rich wine carrot pea and potato sauce.

Pan fried chicken breast pieces in a tangy korma sauce with cucumber
lemon cumin salsa.

~ Served with Basmati rice pilaf ~

Salads

Tossed garden salad with honey mustard dressing

Potato, bacon and egg salad with creamy dill dressing

Greek olive fetta tomato bell pepper salad with oregano 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

\$68.00 per person

Freshly baked sour dough bread rolls

Entrée

Chef's selection of cocktail food served on platters
with pre dinner drinks.

Main

Grilled veal loin wrapped with prosciutto topped with king prawns in
garlic cream sauce.

Grilled chicken tenderloins with parmesan crumb and pesto sauce.

Seared salmon fillet topped with macadamia nut crust and lemon ailo.

~ 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