

DIETARY REQUIREMENTS:
We accommodate all requests including
gluten free & vegan.
Please let us know upon your initial inquiry.



BUFFET MENU

A great option when having to feed a lot of people. A buffet offers a wide choice of dishes with something to suit all taste buds.

Buffet Menu - \$50.00 per person

Antipasto grazing table (pre dinner) & Buffet menu - \$60.00 per person

4 x pre dinner canapes and Buffet Menu - \$70.00 per person

(Prices are based on a minimum of 20 guests)

12% Surcharge for Sundays, additional charges apply on Public Holidays



Selection of rustic breads, olives & olive oil

MAIN COURSE ITEM – 2 CHOICES

De-boned lamb stuffed with pine nuts & herbs

Pan seared lamb rump medallions with ratatouille & semi dry tomatoes

Roasted breast of turkey with herbs under the skin

Salt crust Crackling Rolled loin of Bangalow sweet pork

Flame grilled Chicken breast medallions with tomato confit

Corn fed chicken breast, sweet corn, basil & wood fired peppers

Char-grilled beef medallions with button mushroom & balsamic onion ragout

Grain fed fillet of beef with asparagus & sauce béarnaise

Crisp skin salmon with wilted spinach & hollandaise

Char-grilled snapper fillet with lemon butter & basil pesto

VEGETABLES & ACCOMPANIMENTS – 2 CHOICES

Pan roasted potatoes with caramelized onions & chives

Roasted cocktail potatoes with rosemary & sea salt

Creamy potato mash with garlic, olive oil & parsley

Honey & lemon thyme roasted sweet potato

Country style roasted vegetable medley

Mélange of steamed seasonal vegetables

Grilled Mediterranean vegetables with balsamic

Wok tossed vegetables with ginger & soy

Layered vegetable gratin with a parmesan crust



PASTA & RICE – 3 CHOICES

Ricotta tortellini with tomato, garlic, olives & basil
Potato gnocchi gratin with roasted pumpkin, herbs & parmesan
Vegetarian couscous with orange & saffron
Braised rice pilaf with paprika & capsicums
Asparagus & corn risotto with garden vegetables
Stir fried Singapore noodles with ginger & coriander
Grilled risotto cakes with tomato salsa & wilted spinach
spinach & ricotta cannelloni's

SALADS – 2 CHOICES

Mixed garden salad with balsamic dressing
Char-grilled vegetable with pesto vinaigrette
Roma tomato with roasted Spanish onion & crushed olives
Hot & sour hokkien noodle, bean sprouts, mint & coriander salad
Classic caesar salad with crunchy croutons, crisp bacon & shaved parmesan
Cannelini beans with roasted peppers, rocket & basil
Cocktail potatoes with mustard & chives
Green beans with char-grilled capsicums & crumbled fetta
Vine ripened tomato with bocconcini, rocket & pesto
Asian shredded vegetable with glass noodles, sesame & coriander
Couscous with roasted pumpkin, peppers, zucchini & mint
Roasted chat potatoes with garlic & herb aioli
Home style slaw of shredded red & white cabbage, carrot, toasted pecans, sour cream
dressing
Baby spinach with marinated mushrooms, beetroot, red onion & pea sprouts
Salad of bow tie pasta with grilled Mediterranean vegetables
Green papaya salad with mint, coriander & roasted peanuts
Greek style with tomato, cucumber, beans, olives, fetta & roasted Spanish onion
Pasta salad with lentils, semi dry tomatoes, pesto & beans
Quinoa with beetroot, roasted sweet potato, shredded basil & cumin scented yoghurt

** Ask about adding additional items to your buffet menu (priced on request)

DESSERT BUFFET MENU OPTION

Add a deluxe dessert buffet to your menu selection @ \$10.00pp

(Price based on a minimum of 20 guests)

Refer to dessert buffet menu

