



BUFFET MENU

ENTRÉE

SELECTION OF ONE

SELECTION OF COLD CURED MEATS & CHEESE

ANTIPASTO PLATTER
SELECTION OF DIPS & BREAD

SMOKED SALMON, KING PRAWNS & OYSTERS
(ADDITIONAL \$9.50 PER PERSON)

MAINS

SELECTION OF THREE, SERVED WITH BRAISED RICE

BRAISED BEEF STROGANOFF & SOUR CREAM (N/G)

GRILLED SALMON, WITH A WHITE WINE,
PARSLEY & CREAM SAUCE (N/G)

SLOW COOKED CHICKEN CACCIATORE (N/G)

CHICKEN CHASSEUR WITH GLAZED ONIONS (G)

MOROCCAN LAMB HOT POT (G/L)

MUSHROOM, SPINACH & FETA CHEESE PASTA

SALADS

SELECTION OF TWO

GARDEN SALAD (VGN/V/G/L/N)

TOMATO, ONION, TUNA & PASTA (L)

COLESLAW (G/V)

WALDORF (G/V)

POTATO & CHIVE (V/VGN)

DESSERTS

SELECTION OF TWO

BERRY TRIFLE IN A JAR

LEMON MERINGUE TART

TIRAMISU

CARAMEL CHEESE CAKE

2 COURSE

\$60 PP

3 COURSE

\$70 PP

(G) = GLUTEN FREE (L) = LACTOSE INTOLERANT (N) = NUT ALLERGY (V) = VEGETARIAN (VGN) = VEGAN