



BUFFET MENU 1

Wattle buffet

\$36 per person

or

\$42 per person including

1 bottle of House White, 1 bottle of House red and 1 jug of orange juice per table

Minimum of 8 people per table
Cooked Prawns additional \$5 pp

(Includes Room Hire)

Minimum numbers of 45 people

Mains

Butter Chicken Mild Indian chicken curry in delicate spices with natural yogurt and steamed rice

Spicy Meatballs Spanish sausages mixed with ground Beef and spices with a hint of chilli, laced with a sun dried tomato & mushroom sauce

Thai Spiced Fish cakes Delicately light fish cakes with coriander, lemon grass and mint served on fried crispy noodles

Braised Pork Tender Pork strips in garlic and smoked Hungarian paprika with button mushrooms, parsley and julienne gherkins in a sour cream sauce

Salads

Traditional Caesar Salad Crisp romaine lettuce, garlic croutons, bacon lardoons, shaved parmesan and boiled eggs with an anchovy and garlic dressing

Chefs Garden Salad Mixed mesclun salad leaves, cucumber, tomatoes, avocado, beetroot and carrot with a Balsamic vinaigrette dressing

Hokkien Noodle Salad Marinated noodles with salad onion, shredded capsicum, char grilled eggplant and shallots in Lime and Sweet Chilli dressing

Desserts

Lemon Cheesecake Rich home baked cheesecake with a rich biscuit base

Apple Crumble Slice Sweet pastry with diced apple, sultanas and cinnamon filling with light golden crumble topping

Seasonal Fruit Platter Seasonal arrangement of sliced fruits and berries

All desserts are served with Tea, Coffee and Dinner Mints



BUFFET MENU 2

Carvery Buffet

\$42 per person

or

\$48 per person including

1 bottle of House White, 1 bottle of House red and 1 jug of orange juice per table

Minimum of 8 people per table

Cooked Prawns additional \$5 pp

(Includes Room Hire)

Minimum numbers of 45 people

Mains

Chef's Carvery of Yearling Beef Sirloin and Rosemary thyme scented Leg of lamb

Chicken Breast Medallions Breast fillet in creamy sun dried tomato pumpkin sauce

Peppered Steak Tender slowly braised Beef in red wine and green peppercorn sauce

Coconut Curried Prawns Traditional Prawn curry in Indian spices with rich coconut cream, natural yogurt and fresh mint served with steamed rice

Penne Pasta House special combination of Chorizo sausage, tomato, mushroom, kalamata olives and baby spinach with shaved parmesan cheese

Salads

Chefs Garden Salad Mixed mesculan salad leaves, cucumber, tomatoes, avocado beetroot and carrot with a Balsamic vinaigrette dressing

Traditional Caesar Salad Crisp romaine lettuce, garlic croutons, bacon lardoons, shaved parmesan and boiled eggs with an anchovy and garlic dressing

Desserts

Seasonal Fruit Platter Seasonal arrangement of sliced fruits and berries

Delicious Tiramisu Italian Cheesecake Light mascarpone cheese filling layered between Italian coffee soaked sponge fingers

Petite Meringues Light fluffy meringue topped with seasonal fruits and berries

All desserts are served with Tea, Coffee and Dinner Mints