



BUFFET MENU

Minimum of 40 guests*

One course	Buffet Mains only	\$35pp
Two course	Canape or Entrée & Main	\$38pp
Two course	Main & Dessert	\$38pp
Three course	Canape or Entrée, Main & Dessert	\$45pp

Buffet Menu Includes

Choice of 2 Entrees served alternately

Choice of 2 Buffet Mains

Choice of Five SIDES

Choice of 2 Desserts served alternately

Dinner Rolls & butter

*A supplement of \$2 per person is applicable for groups smaller than 40 guests



CANAPÉS

Serve your guests a selection of Canapés with their pre-dinner drinks.

These canapés will include a Chefs choice of cocktail spring rolls, vegetable curry samosa, calamari rings, petit gourmet pies, bruschetta, arancini, prawn twisters, spinach & ricotta pastizzi, char grill meatballs...

ENTRÉE

Chef's Soup Selection

Changing with each season! **V, GF**

Penne Boscaiola

Penne tossed in a creamy tomato sauce with bacon & mushrooms **GF**

Lasagne

Classic or Vegetarian Lasagne **V, GF**

Risotto

Creamy Chicken & Asparagus Risotto served with shaved parmesan **GF**

Arancini

Large Arancini balls filled with mozzarella & bolognese sauce **GF**



MAINS

Roast Beef

Seasoned & slow cooked with a rich traditional gravy

Roast Lamb

Marinated with rosemary & thyme complimented with a mint jelly

Roast Pork

Rolled pork with apple sauce

Roast Chicken

Chicken Maryland roasted with Italian herbs

Lasagne

Traditional Beef or Vegetarian Lasagne

Ravioli

Ricotta OR Veal Ravioli with a rich & creamy tomato pesto sauce

Beer Battered Fish

Crisp & golden brown served with lemon wedges

Fresh Market Fish

Fresh fish fillets baked in a delicate tomato, olive and caper sauce **GF**

Chicken Involtino

Chicken breast stuffed with baby spinach and bacon in a creamy parmesan sauce **GF**

Veal Scaloppini

Tender pan fried Veal with mushrooms in a brie sauce **GF**

Crumbed Veal Schnitzel

Parmesan Crusted Crumbed Veal Schnitzel

SIDE DISHES



HOT SIDE DISHES

Roasted Italian herb potatoes

Roast Pumpkin

Sauté' herb peas with bacon

Vegetable medley with carrot, corn & peas

Cauliflower Gratin

Whole baked Potato with sour cream & garlic butter

Steamed Green Beans with garlic butter

Steamed Vegetable medley with corn, broccoli, carrot & beans

Steamed Jasmine Rice

LEAFY SALADS

Traditional Coleslaw

Crisp, fresh white & red cabbage, corn, capsicum, celery, and carrot, in a light creamy mayonnaise dressing.

Caesar Salad

Freshly tossed cos lettuce, boiled egg, crispy bacon topped with shaved parmesan cheese and garlic croutons with a Caesar dressing

Greek Salad

Traditional Greek salad with fresh feta cheese, cucumber, tomato, celery, red onion, kalamata olives, in a vinegar and olive oil dressing.

Garden Salad

A fresh traditional mixture of garden classics. Tomato, avocado, cucumber, iceberg and mixed lettuce, with an Italian style dressing.

Pear and Walnut Salad

A refreshing modern salad with pear, walnuts, shaved parmesan, rocket and mixed lettuce with olive oil, garlic and lemon dressing.

STARCHY SALADS



Potato Salad

A classic potato salad with crispy bacon, egg, shallots and a creamy wholegrain mustard mayonnaise dressing

Mediterranean Rice Salad

Rice salad with tomato, tuna, boiled egg, celery and green olives tossed in Mediterranean dressing.

Moroccan Cous Cous Salad

A Moroccan spiced Cous cous, with sweet potato, red onion, sultanas, capsicum and cashew nuts.

Pasta Salad

Fresh short pasta with cherry tomatoes, bocconcini bites, black sliced olives and rocket drizzled with extra virgin olive oil

DESSERTS



Warm Raspberry Apple Crumble

Warm spiced apples and raspberries topped with a delicious crunchy crumble and cream

Forrest Berry Pavlova

A luscious marshmallowy pavlova topped with mixed forrest berries and cream

Heavenly Chocolate Mousse Cake

A smooth layer of Chocolate Mousse coated with chocolate ganache on a soft chocolate cake base

Vanilla Raspberry Gateaux

A moist Apple Vanilla Gateaux filled with Raspberries **GF**

Lime & Coconut Cheesecake

Silky cold set Coconut Cheesecake with a punchy lime gel to create a tropical delight on a coconut biscuit base **GF**

Berries Delight Cheesecake

A soft baked cheesecake bursting with delicious berries

Red Velvet Gateaux

Fudgy chocolate red velvet cake topped with the signature cream cheese frosting and red velvet crumb

Dietary Requirements

GF & V - These indicated meals can be made as a Gluten free or Vegetarian version, but must be confirmed in advance.