

BUFFET MENU

Minimum order – 10 people

Served with bread and butter

Chafing dishes, utensils and serviettes included. Burner fuel, crockery and cutlery not included

1 main and 1 side – \$40 per person 1 main and 2 sides – \$50 per person 2 mains and 1 side – \$60 per person 2 mains and 2 sides - \$70 per person

Vegetarian -v | Vegan -vg | Dairy free -df | Gluten free -gf

MAINS

Oven-roasted Mexican chicken thigh fillets with fragrant rice gf, df

12-hour smoked beef brisket with BBQ sauce df, gf

Slow-cooked lamb shoulder with chimichurri sauce df, gf

Mediterranean beef casserole with chickpeas and vegies gf, df

Eggplant and halloumi moussaka with roasted zucchini in a rich Napolitana sauce v, gf

Sweet potato, chickpea and spinach curry v, vg, gf, df

Beef stroganoff with penne pasta

Chicken and Spanish chorizo pasta bake

Tomato, chargrilled eggplant, roasted zucchini and basil risoni bake

SIDES

Turmeric warm rice 'salad' qf, df, v, vq

Roasted rosemary and thyme potatoes gf, df, v, vg

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SIDES

Sauteed green beans with garlic and toasted almonds *gf, df, v, vg*•

Sauteed zucchini and broccolini with garlic and sesame *gf, df, v, vg*•

Paris mash *v*

RICE - \$5 pp

Fragrant rice OR coconut rice gf, df, v, vg

SALADS

\$13.50 per person

Balela salad with chickpeas, capsicum, tomatoes, red and spring onion, sundried tomatoes, olives, coriander and mint v, vg, gf, df

Wombok salad with red capsicum, red onion and carrots v, vg, df

Crunchy Asian salad with wombok, red capsicum, red onion, carrots, spring onion and crunchy noodles v, vg, df, gf

Pearl barley salad with pine nuts, olives, tomatoes, rocket and feta v

Lemon herb cous cous salad with cucumber, tomato, basil, parsley, walnuts and raisins *v, vg, df*

Greek salad with tomatoes, capsicum, red onion, cucumbers, olives and feta v, qf

Garden salad with tomatoes, capsicum, cucumbers, carrot, salad mix v, vg, gf, df

Mixed leaf salad with capsicum, red onion, carrots and cucumbers *v, vg, gf,*df