



## BUFFET

Minimum order – 10 people.

Vegetarian – *v* | Vegan – *vg* | Dairy free – *df* | Gluten free – *gf*

Chafing dishes, utensils and serviettes included

Burner fuel, crockery and cutlery not included

## MENU

Served with bread and butter

1 main and 1 side – \$45 per person

2 mains and 1 side – \$55 per person

2 mains and 2 sides – \$65 per person

## MAINS

Lamb shoulder with caramelised onion, mint, raisin topping with  
homemade tomato sauce *gf, df*

•

Slow cooked short beef BBQ with chilli, coriander salsaverde *gf, df*

•

Thigh chicken with homemade mole sauce (breast chicken on request) *df, gf*

•

Crusted macadamia nuts and garlic on barramundi with tarator sauce *gf, df*

•

Smoked salmon, cauliflower puree *gf, df, vg*

•

Vegan, gluten-free moussaka *df, v, vg, gf*

•

Lentil stew with cumin rice *gf, df, v, vg*

## SIDES

Roasted seasonal vegetables *gf, df, v, vg*

•

Baked potato with garlic *gf, df, v, vg*



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

•

Maple roasted pumpkin *gf, df, v, vg*

•

Green beans and mushroom sauteed *gf, df, v, vg*

## SALADS

1 salad – \$15 per person

2 salads – \$25 per person

Potato salad *gf (vegan on request)*

•

Quinoa cous cous salad with tomato, cucumber, beans, corn with creamy lemon, garlic dressing *gf, df, v, vg*

•

Asian red cabbage slaw with carrot, cucumber, vermicelli noodles and Asian dressing *gf, v, vg*

•

Pasta salad with cucumber, carrot, mayo (*vegan on request*)

*For desserts, please see Canapes and Morning & Afternoon Tea menus*