



Sit Down

BUFFET

Entrees - Choose

VEGETABLE SAMOSA, POTATO, PEA, PUFF PASTRY, RAITA **VG**
CROCODILE TAIL SPRING ROLLS, LEMON MYRTLE, SWEET CHILLI
HOMEMADE BEEF SAUSAGE ROLLS, SPICED BUSH TOMATO RELISH
CHICKEN SKEWERS, SATAY SAUCE, ROASTED CHILLI PEANUTS
GOAT CHEESE ARANCINI, TRUFFLE AOILI, PARMESAN REGGIANO

Mains - Choose

ROAST WHOLE CHICKEN, HERB GARLIC LEMON BUTTER **GF**
THAI GREEN CHICKEN CURRY, FRESH BASIL, SEASONAL VEGETABLES
CREAMY DIJON CHICKEN, THYME, SHALLOTS, SPINACH
BRAISED EVA VALLEY BEEF CHEEKS, BUSH DUKKHA **GF**
MASSAMAN CURRY OF BEEF, ROASTED POTATOES **GFO VGO**
BEEF GOULASH, CARROT, POTATOES, PAPRIKA **GF**
SLOW COOKED LAMB SHOULDER, ROSEMARY, GARLIC, EVOO **GF**
LAMB KORMA, ROASTED POTATOES **GF**
SNAPPER, FRESH LEMON, GARLIC BUTTER **GF**
BARRAMUNDI, GARLIC, DILL BUTTER **GF**

Sides - Choose

BEETROOT, TOASTED WALNUT, GOAT CHEESE **VG GF**
ROASTED CAULIFLOWER, RED ONION, PISTACHIOS, POMEGRANATE SALAD **V GF**
CRISPY ROASTED POTATO, BUTTER, VINEGAR, SALT BUSH **GF VG**
BASIL PESTO PASTA, CHERRY TOMATOES, BABY ROCKETTS **VG**
CAESAR SALAD, CHICKEN, EGG, BACON, PARMESAN, CROUTONS
ROASTED PUMPKIN, FETA, CHICKPEA SALAD **VG GF**
CREAMY BAKED POTATO, CRISPY BACON, CHEESE **GFO**
HOKKIEN NOODLES, SEASONAL ASIAN VEGETABLES **VO**
CAULIFLOWER, POTATO CURRY **V GFO**

Included

SELECTION OF CAKES & TARTS **VG**
CHOICE OF FRESHLY BAKED BREADS OR JASMINE RICE **VG GFO**

OPTION #1 - \$65 per person
Choose - 1 entree | 2 mains | 3 sides

OPTION #2 - \$85 per person
Choose - 2 entree | 3 mains | 3 sides

Minimum 50 guests

