



# *Sit Down*

BUFFET

### Entrees

Vegetable Spring Rolls **VG**

Vegetable Samosas **V**

Satay Chicken with Peanut Sauce

Crispy Garlic Chicken Wings

Goat Cheese Arancini with Spicy Tomato Relish & Parmesan **VG**

Assortment of Pies & Rolls

Prawn Twisters

Lamb Kofta with Chilli Jam, Honey Roasted Sweet Potato & Honey Mustard

### Mains

Roasted Chicken & Herb Butter **GF**

Roasted Lamb Shoulder with Garlic, Rosemary & Jus **GFO**

Crispy Roasted Pork Belly with 5 Spice & Honey Mustard Gravy **GFO**

Roast Beef with a Garlic Herb Crust & Red Wine Jus

Local Oven Grilled Barramundi with Basil, Fennel, Thyme, Garlic, Shallots, Orange & Cherry Tomato **VGO**

Creamy Beef Stroganoff

Massaman Curry of Beef & Roasted Potatoes **GFO VGO**

Lamb Korma with Roasted Potatoes **GFO**

Butter Chicken **GFO VGO**

Ginger Stir Fry with Pork **GFO VGO VO**

Cashew Nut Stir Fry with Chicken **GFO VGO VO**

Poached Local Jewfish with Choo Chee Curry **GFO**

Continued...

1 entree | 2 mains | 3 sides  
\$53 per person

2 entree | 3 mains | 3 sides  
\$72 per person

Minimum 50 guests



### Sides

- Roasted Pumpkin, Feta & Chickpea Salad **GF VG**
- Roasted Beetroot with Toasted Walnut & Goat Cheese **GF VG**
- Sweet Potato, Quinoa, Roasted Almond & Raisins **GF VG**
- Grilled Chicken Caesar Salad, Parmesan & Garlic Croûtons  
Rocket, Dijon Mustard & Blue Cheese Salad **V**
- Kidney Bean & Spanish Onion Salad **GF VG**
- Kale, Pine Nut & Parmesan Salad **V**
- Creamy Baked Potato with Crispy Bacon & Cheese **GFO**
- Roasted Vegetable Medley **GFO VG**
- Stir Fried Kang Kung Vegetable **GFO VO**
- Steamed Chow Sum with Oyster Sauce **GFO VO**
- Hokkien Noodles with Seasonal Asian Vegetables **VO**
- Cauliflower & Potato Curry **GFO V**
- Eggplant Curry **GFO VG**
- Lentil Dhal **GF VG**
- Mixed Cucumber Salad with Tomato & Spanish Onion **GF V**

### Included Sides

- Selection of Freshly Baked Breads  
or Jasmine Rice
- Selection of Cakes & Tarts **GFO**
- Tea, Coffee & Iced Water