

*Freshly baked white & wholemeal rolls  
with creamy butter*

*Caesar Salad, Crispy Bacon, Garlic Croutons*

*Pontiac Potato salad*

*Greek Salad with Fetta Cheese and Olive  
Baby Leaf Salad*

*Pepper crusted roast beef w horseradish cream*

*Smoked paprika chicken & lemon bake*

*Ginger-rum marinated pork loin chops*

*Roast pumpkin with garlic & rosemary*

*Honey mustard roast potato*

*Chef's selection of Gateaux*

*Seasonal fresh fruit platters*

*Freshly brewed coffee and selection of herbal and  
traditional teas*

*Standard Buffet \$38.00 per person*

*Freshly baked crusty bread rolls*

*Carrot & chickpea salad*

*Caesar Salad, Crispy Bacon, Garlic Croutons, dressed with  
our homemade dressing*

*Pasta with creamy mayonnaise, Spanish onion & parsley*

*Mixed Garden salad with Italian dressing*

*Chilli BBQ Baby octopus*

*Satay Chicken skewers with spicy peanut sauce*

*Grilled gourmet sausages*

*BBQ Pork Spareribs*

*Jacket potato with sour cream & chives*

*Pavlova vanilla cream fruits & berries*

*Chef's selection of Gateaux*

*Seasonal fresh fruit platters*

*Freshly brewed coffee and selection of herbal and  
traditional teas*

*Gourmet Buffet \$45.00 per person*

*Selection of freshly baked white & wholemeal rolls  
Served with flavoured butters*

*King Prawns Served with Thousand Island Sauces*

*Chilli BBQ Baby octopus & Green beans salad*

*Pasta with Cheese, Dill gherkins, Semi Dried Tomatoes and  
Spanish onion*

*Mixed leaf salad with dressings and condiments*

*Potato salad with bacon, boiled egg, Creamy mayonnaise &  
shallots*

*Seasoned Tender grilled Lamb cutlets*

*Roast pumpkin with garlic & sage*

*Honey mustard roast potato*

*Beer battered fish fillets with lemon aioli*

*Seasonal fresh sliced fruit platters*

*Fine selection of gateaux*

*Pavlova vanilla cream fruits & berries*

*Freshly brewed coffee and selection of herbal and  
traditional teas*

*Premium Buffet \$55.00 per person*

*Country Style freshly baked white & whole meal rolls  
Served with flavoured butters*

*Cold meat platters, Danish salami, Tandoori chicken breast,  
Leg Ham, Pastrami*

*Pepper crusted roast beef w horseradish cream*

*Cooked King prawns with fresh citrus, spiced tomato  
mayonnaise*

*Mixed leaf salad with dressings and condiments*

*Warm beetroot salad with sweet potato crisps*

*Marinated Fetta Cheese and Kalamata olives*

*Hummus, Baba Ganoush and Tzatziki with grilled breads*

*Vine ripened Roma Tomato and Bocconcini with sweet basil and  
extra virgin olive oil*

*Lamb Tenderloin  
Roast Eggplant and Mustard Chutney,  
Crisp Rocket Salad, Mint Yoghurt*

*Grilled Barramundi fillets topped with Mango salsa & sweet  
vegetable curry*

*Pork medallions with sweet orange glaze*

*Fine selection of Cakes, Gateaux, Tartlets, French pastries,  
Patisserie items, Fresh Sliced Fruits*

*Freshly brewed coffee and selection of herbal and traditional  
teas*

*Deluxe Buffet \$ 65.00 per person*