

Sensational Roasts Carvery Buffet # 1

Most Popular Main Meal

Succulent roasted meats carved fresh on site.
Presented piping hot from our superior Silver Chafer Dishes.

MEAT SELECTION

Succulent Hot Meats with plenty for seconds

Premium Gippsland roast beef **GF**

Tender roasted pork loin with golden crackle **GF**

SIDE DISHES

Baked chat potatoes

Hot gravy **GF** & condiments

Fresh baked dinner rolls & butter portions

FRESH SALADS

Presented in quality salad bowls with Tiered Stands

Tossed Green Salad: lettuce, tomatoes, onion, cucumber, carrot and balsamic dressing **GF**

Potato & Parsley: potato in whole egg mayonnaise & honey mustard with egg and parsley

Traditional Coleslaw: green & red cabbage, parsley, carrots, spring onion, lightly dressed **GF**

Curried Rice: basmati rice, carrot, currants, spring onion, coriander, light curry dressing **GF**

Quinoa salad with roasted beetroot, pumpkin & feta: with orange & mustard dressing **GF**

INCLUDES:

- ✓ STAFF
- ✓ China Crockery
- ✓ Stainless Steel Cutlery
- ✓ Napkins
- ✓ All Service Items

Add More Options

Succulent roast lamb with rosemary

Baked leg ham

Roast turkey breast

Marinated & oven roasted chicken pieces

Beef lasagne per tray (serves to 15)

Vegetarian lasagne per tray (serves to 15)

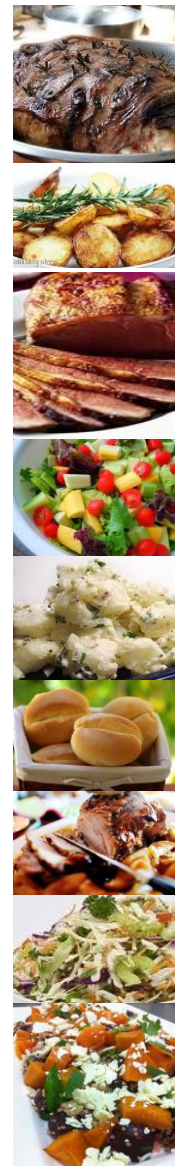
Additional Seafood Option:

Fresh Tasmanian oysters,

Whole & peeled prawns,

Lemon, tartare & Rose Marie seafood sauce

Dietary requirements can be catered for—simply advise our catering consultants upon booking



Sensational Roasts

Carvery Buffet # 2

Your selection of succulent roasted meats carved fresh on site.
Presented piping hot from our superior silver chafer dishes.

MEAT SELECTION

Select any 2 Hot Meats with plenty for seconds

Sensational prime roast beef **GF**

And or

Succulent roasted pork with golden crackle **GF**

And or

Seasoned roast chicken **GF**

SIDE DISHES:

Hot pumpkin, parmesan & basil pasta with Napoli sauce **V**

Roast potatoes with sea salt & rosemary **GF**

Rich hot gravy **GF** & condiments

Fresh baked dinner rolls & butter portions

HOT VEGETABLES

Baby peas & caramelised onion **GF**

Honey julienne carrots **GF**

Baked cauliflower gratin **GF**

FRESH SALAD

Tossed Salad: lettuce, tomatoes, onion, cucumber, carrot and balsamic dressing **GF**

Add More Options

Roast Lamb with rosemary **GF**

Baked Leg Ham

Roast Turkey **GF**

Beef lasagne tray (serves to 15)

Vegetarian lasagne tray (serves to 15)

INCLUDES:

- ✓ STAFF
- ✓ China Crockery
- ✓ Stainless Steel Cutlery
- ✓ Napkins
- ✓ All Service Items



Additional Seafood Option:

Fresh Tasmanian Oysters,
Whole & Peeled Prawns,
Lemon, tartare & Rose Marie seafood sauce

Dietary requirements can be catered for - simply advise our catering consultants upon booking

Signature Menu

Surf & Turf Buffet

Sumptuous Fare to impress all guests, a superb hot carvery selection of deliciously roasted meats, succulent seafood and a variety of freshly prepared salads and hot vegetables.

HOT ROAST CARVERY:

Roast MSA graded New York sirloin **GF**
Roast lamb with rosemary **GF**

SIDE DISHES:

Golden fried calamari
Creamy scalloped potatoes
Cauliflower Pakora **VE**
Piping hot gravy and condiments to suit
Fresh baked ciabatta & dinner rolls & butter portions

CHILLED SEAFOOD:

Smoked salmon spoons with coriander, ginger, lime, capers
Peeled tail on prawns with tartare & lemon
Fresh natural Tasmanian oysters in $\frac{1}{2}$ shell
Rose Marie sauce, Tartare & lemon wedges

FRESH SALADS

Presented in quality salad bowls with tiered stands

Caprese: Tomato, bocconcini & basil platter with balsamic glaze **GF**

Green power salad: spinach, kale, snow peas, cucumber, avocado, pepitas w/white balsamic **GF**

Rainbow Slaw: cabbage varieties, coriander, carrot, red capsicum, bean shoots, Asian style dressing **GF**

Dietary requirements can be catered for—simply advise our catering consultants upon booking

Add More Options - served buffet style

Whole Chickens **GF**, Pork with Golden Crackle **GF**

Roast Turkey Breast **GF**, Glazed & Baked Ham

Beef lasagne (serves to 15)

Vegetarian lasagne (serves to 15)

INCLUDES:

- ✓ STAFF
- ✓ China Crockery
- ✓ Stainless Steel Cutlery
- ✓ Napkins
- ✓ All Service Items



3 Course Meal Deal 1

INCLUDES:

- ✓ STAFF
- ✓ China Crockery
- ✓ Stainless Steel Cutlery
- ✓ Napkins
- ✓ All Service Items

Based on a minimum of 50 adult guests

1st Course - Stand up Savouries

A superb variety of pre dinner savouries cooked fresh on site and served selection to your guests as they mix and mingle by our waiting staff for approximately 45 minutes prior to main course.

The complete selection of sumptuous savouries listed below:

- Pumpkin, feta & thyme risotto ball in bamboo cones ✓
- Spinach & ricotta puff rolls ✓
- Spring rolls with sweet & sour ✓
- Tempura whiting goujon & potato wedges with tartare and lemon
- Chicken breast wedges with plum sauce
- Steamed pork dumpling in a china spoon

2nd Course - Main Fare

HOT ROAST CARVERY

- Premium roast Gippsland beef GF
- Roast pork loin with crackle GF

SIDE DISHES:

- Baked chat potatoes GF
- Rich hot gravy GF
- Mustard selection & Apple sauce
- Fresh baked dinner rolls and butter portions

FRESH SALADS

Presented in quality salad bowls with tiered stands

Tossed Salad: lettuce, tomatoes, onion, cucumber, carrot & balsamic dressing GF

Curried Rice: basmati rice, carrot, currants, spring onion, coriander, light curry dressing GF

Potato & Parsley: diced potato in whole egg honey mustard dressing garnished with egg & spring onion

Traditional Coleslaw: green & red cabbage, parsley, carrots, spring onion, lightly dressed GF

Quinoa salad with roasted beetroot, pumpkin & feta: with orange & mustard dressing GF

3rd Course - Cocktail Desserts

All desserts listed below are presented on platters buffet style or served to guest's tables

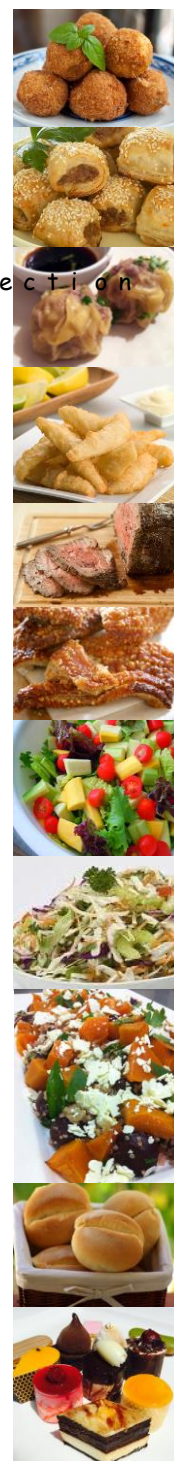
Sensational cocktail desserts

A superb selection of mini tarts & cakes including:

- Raspberry Mousse, Mixed berry cheesecake, Lemon & lime tart,
- Mint mousse chocolate cups, Cookies & cream, Mini lemon meringue pie

*This menu may be unavailable on some dates.

Only available for functions of 50+ Adult guests.



3 Course Gourmet Meal Deal 2

Based on a minimum of 50 adult guests

INCLUDES:

- ✓ STAFF
- ✓ China Crockery
- ✓ Stainless Steel Cutlery
- ✓ Napkins
- ✓ All Service Items

1st Course - Stand up savouries

A superb variety of pre dinner savouries for your guests + cooked fresh on site and served to your guests as they mix and mingle by our waiting staff for approximately 45 minutes prior to main course.

The complete selection of savouries listed below:

- Salt & pepper squid, panko crumbed prawns & potato wedges, lemon & tartare
- Mini garlic chicken Kiev bites
- Petite Mediterranean lamb pie w/sauce
- Mushroom & white wine risotto ball in bamboo cone V
- Steamed pork dumpling in a china spoon
- Spinach & ricotta puff rolls V

2nd Course - Main Fare

HOT ROAST CARVERY

- Succulent Moroccan roast lamb GF
- Tender roast turkey breast GF

SIDE DISHES:

- Marinated and roasted chicken pieces
- Rustic roast vegetables includes, potato, parsnip, beetroot & carrot V GF
- Fresh baked dinner rolls and butter portions
- Rich hot gravy GF & condiments

FRESH SALADS

Presented in quality salad bowls with Tiered Stands

- Spinach & Pumpkin:** Baby spinach, roast pumpkin, feta, pine nuts, red onion & aioli GF
- Kale Coleslaw:** green & red cabbage, baby kale, parsley, carrots, spring onion GF
- Ancient Grain Salad:** with fresh herbs and vegetables GF VE

3rd Course - Petite Desserts

All desserts listed below are presented on platters buffet style or served to guest's tables

Individual desserts with amazing flavours & visual profiles:

- Gingerbread crumb chocolate mousse Verrine
- Baked New York cheesecake
- Raspberry panna cotta Verrine
- Zesty lemon & lime tart
- Cookies & cream cheesecake

*This menu may be unavailable on some dates.
only available for functions of 50+ Adult guests.

