



Buffet Menu

\$45 per person: select 1 x mains, 3 x sides, 2 x dessert

\$55 per person: select 2 x mains, 4 x sides, 3 x dessert

\$65 per person: select 3 x mains, 6 x sides, 4 x dessert

Freshly Baked Dinner Rolls

Mains

Marinated Pork Belly with Honey & Mustard Glaze

Carved Caramelised Ham on the bone

Export quality Beef Sirloin with Yorkshire puddings

Italian Style Seafood Stew

Fresh Fish in a light Tempura Batter served with fresh Lemon

Chicken Cassoulet

Sides

Hot selection

Soup of the Day

Penne Carbonara, chicken, mushroom and bacon

Vegetarian pasta of feta, broccoli & snow peas with a spinach & white wine cream sauce

Whole Buttered Baby Gourmet Potatoes with fresh Mint

Potato & Pumpkin Gratin

Button Mushrooms in a Cream & Herb Sauce

Hot seasonal steamed Vegetables

Ratatouille Vegetables

Cold selection

Mussels with a Spicy Thai dressing

Cesar Salad with Bacon & Garlic Croutons

Greek Salad of Tomatoes with diced Feta, Kalamata Olives & Red Onions

Kumara, Bacon & Potato Salad

Cous cous with roasted vegetables & Balsamic dressing

Orzo salad with Sundried Tomatoes, Chorizo, lemon & sage

(Salads may change with the seasons)

Desserts

Traditional Pavlova with Fruit & Berry Coulis

Chocolate Whiskey Cake

Tart au Citron with Fresh cream

Profiteroles filled with Liqueur Crème

Carrot Cake with Lemon cream cheese icing

Sticky date cake with toffee sauce

Freshly brewed Coffee & a selection of Teas (included)