

MAIN BUFFET

CHOOSE 3 ROAST MEATS

Beef GF DF

Roasted rump of beef with wholegrain mustard

Lamb GF

Roasted lamb with italian herb rub

Pork GF DF

Roasted pork leg with crackle and apple sauce on the side

Chicken

Seasoned roast chicken

CHOOSE 6 ITEMS FROM THE SALAD AND/OR VEGETABLES LISTS

Vegetables

Jacket potatoes (GF DF) with sour cream and chives on the side Roasted pumpkin (GF DF) Fresh honey carrots (GF DF) Cauliflower with cheese sauce Peas and corn (GF DF) Green beans (GF DF) Tomato pasta bake Fried rice Steamed white rice (GF DF)

Salads

Market garden salad (GF DF)
Caesar salad
Greek salad (GF)
Crunchy noodle salad (DF)

Creamy pasta salad Creamy potato salad Pumpkin and cous cous (DF) Curried potato salad Traditional coleslaw Antipasto pasta salad

ALWAYS INCLUDED

Bread and Butter

Bakery fresh baguettes with butter portions

Gravy

Delicious rich gravy made our signature way

Cutlery, Bamboo Plates & Serviettes

Stainless steel cutlery, disposable plates and white dinner serviettes

\$32.50 pp for 40 Adults or more
Under 40 people flat fee \$1300.

OPTIONAL UPGRADES

Crockery upgrade

Upgrade to china plates - \$1.50pp

See our Optional Extras section for all other menu upgrades including food options, cutlery, linen, crockery etc.

PLEASE LET US KNOW IF YOU'D LIKE TO TAILOR A MENU TO SUIT!