



Main Roast Menu

Individually plated and served to the tables by our friendly staff for your guests to enjoy!

Three Delicious Oven Roasted Meats

Roast Beef (GF), Roast Pork (GF) with Apple Sauce and Seasoned Roast Chicken with our tasty Gravy

Fresh Baked Bread

Bakery Fresh Dinner Rolls served with Butter Portions

Select 6 Salad or Vegetable Combinations

Market Garden Salad (GF), Greek Salad with Feta, Fresh Caesar Salad, Coleslaw, Creamy Pasta Salad, Creamy Potato Salad, Seafood Salad, Pumpkin & Cous Cous

Roasted Jacket Potatoes (GF) with sour cream and chives, Roasted Pumpkin (GF), Fresh Honey Carrots (GF), Cauliflower & Cheese Sauce, Peas and Corn Combination (GF), Green Beans (GF), Fried Rice, Tomato Pasta Bake, Sweet Chilli Noodles

*Menu includes Stainless Steel Cutlery and Crockery Plates as well as White Dinner Serviettes.
(GF) Depicts Gluten Free Items*

\$32.50 per head for 40 or more adult guests

40 Adults or under - Flat Fee of \$1300.00

Children under 10 - \$16.25 per child

Optional Additional Extras:

Swap your Jacket Potatoes to Potato Bake - Add \$2 per head

Meats - Upgrade/swap your meat choices above at a cost of \$2 per person per item.

Roast Lamb (GF) with Mint Sauce, Ham from the Bone