



FUNCTION BUFFET

Breads & dips

Selection of warm breads and rolls with whipped butter, olive oil and pesto dip

Carvery meat and condiments

CHOOSE ONE | additional choices + \$7 PP

- Beef porterhouse** rubbed with tuscan spices and crushed garlic served with horseradish and port wine jus **G D N**
- Rolled pork belly** served with crispy salted crackling, apple sauce and red wine and mustard jus **G D N**
- Roasted lamb** studded with garlic and fresh rosemary served with mint jelly and minted jus **G D N**
- Maple and mustard glazed champagne ham** served with red wine jus and vegetable relish **G D N**

Hot selection

CHOOSE ONE | additional choices + \$6.5 PP

- Lamb madras curry** cooked in coconut cream **G D N V**
- Creamy chicken and vegetable fricassee** **G N**
- Beef and mushroom bourguignon** **G D N**
- Pumpkin and ricotta tortellini napolitana** **D N V**

Farinaceous selection

CHOOSE ONE | additional choices + \$3.25 PP

- Coconut scented rice** **G D N V**
- Steamed gourmet potatoes** tossed in mint, extra virgin olive oil and lemon **G D N V**
- Roasted seasonal root vegetable medley** **G D N V**
- Pumpkin and kumara dauphinoise bake** **G N V**
- Buttery garlic and herb potato mash** **G N V**
- Lyonnaise Sliced Potatoes** with Balsamic Red Onion and Fried Bacon **G D N V**

Vegetable selection

CHOOSE ONE | additional choices + \$3.25 PP

- Cauliflower bake** with a breadcrumb, herb and parmesan crust **N V**
- Brown butter, honey, garlic roasted quarter turned carrots** **G D N V**
- Steamed market vegetable medley** with extra virgin olive oil and lemon **G D N V**
- Cherry tomato zucchini bake** with garlic, parmesan and fresh basil **G N V**
- Warm broccoli, cherry tomato and grilled haloumi** finished with toasted seeds and nuts **G V**

Salad selection

CHOOSE TWO | additional choices + \$3.25PP

- Fresh garden salad** with cherry tomato, cucumber, red onion, dried cranberries, toasted seeds and finished with a creamy balsamic dressing **G D N V**
- Greek salad** of cherry tomato, capsicum, kalamata olive, cucumber, red onion and danish feta bound with fresh mint and extra virgin olive oil **G N V**
- Spicy chorizo pasta salad** with caramelized onions, spring onion, roasted capsicum, toasted seeds and mixed with a chive and garlic aioli nf/v
- Roasted kumara salad** with crispy fried bacon, celery, spring onion, toasted seeds and tossed in a chive sour cream **G N V**
- Shredded asian slaw** of red cabbage, mung beans, carrot, capsicum, spring onion, coriander, mint, cucumber and bound with a ginger lime soy dressing **G D N V**
- Traditional caesar salad** of crispy cos lettuce, crunchy diced bacon, garlic croutons, free range eggs finished with shredded parmesan and a drizzling of caesar dressing **N**
- American waldorf salad** of diced apple, crunchy celery, red grapes mixed with a citrus mayonnaise and topped with toasted walnuts **G D V**

Dessert selection

CHOOSE TWO | additional choices + \$3.25 PP

- Individual kiwi pavlovas** with fresh chantilly cream, raspberry cinnamon compote and whittaker's white chocolate coconut bark **G N V**
- Whittaker's white chocolate, gingernut and lemon zest mousse cups** with candied lemon and white chocolate curls **N V**
- Apple, boysenberry and cinnamon lattice tart** served warm with vanilla bean anglaise and freshly whipped chantilly cream **N V**
- Individual Whittaker's dark ghana chocolate sticky date pudding** with sticky caramel sauce and vanilla bean chantilly cream **N V**
- Fresh seasonal fruit salad** with fresh mint, blueberries and lemon sugar syrup **G D N V**

Hot beverages

Freshly brewed coffee
and a selection of
specialty teas

NOTES

WEEKEND BOOKING

This menu is priced at **\$68 PP** based on the standard selection and minimum numbers, additional options are available as priced. Final catering numbers and full payment are to be supplied **no later than 14 days prior** to the booking date.

No additional catering will be provided unless discussed with the Function Manager and additional payment made.