

Buffet Menu

Gold Buffet(\$75 PP)	Silver Buffet (\$68 PP)	Bronze Buffet(\$58 PP)	Euro Buffet(\$48 PP)
5 x Starter / Canapés 4 x Meats / Seafood 3 x Vegetables 4 x Pasta / Rice /Salads 3 x Sweets	3 x Starter / Canapés 2 x Meats 1 x Seafood 4 x Vegetables / Salads 2 x Pasta / Rice 2 x Sweets	3 x Starter/ Canapés 2 x Meats 3 x Vegetables/ Salads 1 x Pasta / Rice 1 x Sweets	1 x Starter 1 x Canapés 1 x Salads 1 x Meats 1 x Pasta / Rice 1 x Vegetables

Starters (Extra \$4.50)

Home Baked Ciabatta Loaf with Garlic Butter & Dips

Buffalo Wings – Choice Of Sauce

BBQ Sauce - Korean Spicy Sauce - Honey Soy - Sweet Thai Style

Karaage Chicken Bites -with Spring Onion Relish, Sesame Mayo

Salt and Pepper Squid with Asian slaw, chili honey and spiced nuts

Salmon & Prawn Fishcakes - with red capsicum and tomato salsa

Corn fritters with sour cream **V**

Thai Crab Cakes

Arancini Balls

Sundried Tomato & ????? Arancini **V**

Wild mushroom Arancini **V**

Gourmet Quiches (Mini)

Grilled vegies & pesto Quiche

Basil & Mozzarella Quiche

Skewers

Chicken / Prawn / Lamb / Pork / Beef / Mix Vege & Meat

Veggie Skewers – Seasonal Vegetables **V**

Skewer Sauces (Ginger & Garlic Thai Spice) (Satay)(Teriyaki) (Mint)(Crushed Garlic, Salt & Pepper)

Beef Meat Balls with sundried pepper aioli

Lamb Meat Balls - with a Tzatziki Sauce

Canapés (Extra \$5.50)

Bao Buns...

Spiced Pork with Hoisin

Karaage Chicken With Green Onion Relish & Sesame Aioli Bao Bun Pulled Pork & Slaw

Crispy Tofu & Asian Slaw Bao Bun

Skewers

Chicken / Prawn / Lamb / Pork / Beef / Mix Vege & Meat

Veggie Skewers – Seasonal Vegetables **V**

Skewer Sauces (Ginger & Garlic Thai Spice) (Satay)(Teriyaki) (Mint)(Crushed Garlic, Salt & Pepper)

Blinis

Bacon & Banana Blini

Salmon & cream cheese Blini

Whitebait & Preserved Lemon Blini (Seasonal)

Pesto & Feta Blini

Seared Teriyaki Beef with Wasabi Mayo Blini

Toasted Crôte

Goats cheese & basil Seared Prime Beef - on Toasted Crôte **V**

Salmon, cream cheese & dill on Toasted Crôte

Caramelized Onion & Blue Cheese on Toasted Crôte **V**

Pork Belly with Salsa Verde on Toasted Crôte

MEATS (Extra \$6.50)

Peppercorn Roasted Beef Fillet

Red Wine Braised Beef

Beef Rib Roast with Garlic and Rosemary

Middle Eastern Spiced Lamb Rump

Slow Cooked Pork

Herb Marinated Chicken Breast

Spanish Style Baked Chicken Thigh

Crispy Fried Chicken with Aioli and Hot sauce

Italian Style Meatballs

Backyard Style BBQ Spare Ribs

Beef burgers with bacon, cheese etc...

Braised Lamb Shanks (Plus \$2.50)

Salt & Thyme Roasted Lamb Rack (Plus \$4.00)

VEGETABLES (Extra \$5.00)

Mixed Roast Vegetable

Eggplant Parmigiana

Pumpkin Chickpea & Couscous Salad

Asparagus & Green Beans

Seasonal Greens Roasted Carrots & Soy Bean

Honey Soy Glazed Carrots

Roasted Or Steamed Potatoes with Rosemary

Steamed Green Vegies with peas and beans

Potato & Garlic Mash

SALADS (Extra \$4.50)

Green Leaf Salad with Seasonal Yummies

Silverbeet Salad with Red Onion & Sunflower Seeds

Spiced Cauliflower Pea & Currant Salad

Beetroot, Feta & Hazelnut Salad

Traditional Caesar with or without shredded chicken

Israeli cous cous with olives, capsicums, Italian parsley, basil and tomato

Roasted beetroot, feta & green beans W/ balsamic dressing

Asian Slaw with mayonnaise

Potato Salad with or without bacon

Broccoli and Green beans tossed in sesame oil, & sesame seeds

Pear, Walnut and Blue Cheese Over Rocket & Lemon juice

Seafood (Extra \$7.50)

Mussels W/ toasted Ciabatta

& your choice of sauce Green Curry & Coconut

Cream or Creamy Garlic & Parsley Sauce

Grilled Mussels Rockefeller with Baby Spinach

Seafood Chowder

Fish, Mussels, Calamari in a Tuscan Tomato Sauce

Fried Oysters with Bacon, Garlic, and Sage

Oysters Kilpatrick (Plus \$2.50)

Oysters with Chilli, lime or Lemon Juice **(Plus \$2.50)**

Smoked or Grilled Salmon Fillet W/Lemon & Thyme

Ginger-Lime Fish of The day

Pasta / Rice (Extra \$4.50)

White Rice

Brown Rice

Combo Fried Rice

- Vegetable
- Meat or Seafood **Plus \$2.00)**

Risotto

- Vegetable
- Meat or Seafood **Plus \$2.00)**

Pasta Carbonara

Spinach & Mushroom Lasagne

SWEETS (Extra \$4.50)

Cheesecake

Little Sticky Date Cakes

Meringues with Cream

Chocolate Brownie

Seasonal Fruit Crumble

Sticky date pudding and butterscotch sauce

Choc mud cake with berry compote

Pavlova with fresh fruit and whipped cream

All orders should be received within 14 days of your booking.

All food consumed onsite must be purchased from the venue, some exceptions may be granted.

Please ask your functions manager.

When it comes to the catering of your function, please feel free to discuss with us the amount that is required.

We understand how hard it can be trying to sort this out.

Unfortunately you are not able to self-cater but you welcome to bring in a cake for your celebrations.