



BUFFET MENUS

\$25 PER PERSON

ROAST DINNER

Choice of seasoned roast Beef, Lamb Leg or Pork

Lemon and Thyme Roasted Potatoes

Buttered Green Beans

Roasted Carrots and Butternut Pumpkin

Garden Salad

Assorted Dinner Rolls

Butter and Condiments

ITALIAN BANQUET

Homemade Lasagne

Chicken Funghi - Chicken Fillets in a creamy mushroom sauce

Garden Salad

Fetta and Olive Penne Pasta Salad

Butter and Parsley Chat Potatoes

Garlic Bread

SUMMER BBQ

Pork Sauasage

Marinated Chicken Thigh

Garlic, Lemon and Cracked Pepper Scotch Fillet

Garden Salad

Creamy Potato and Bacon Salad

Roasted vegetable ans penne pasta salad

Assorted Bread Rolls



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DESSERTS

\$6 PER PERSON

Rich Chocolate Mouse with chocolate chards

Stick Date Pudding with butterscotch sauce

Apple Crumble with double cream

Lemon Tart

Christmas Pudding with brandy custard \$3.50

APPETISERS

Antipasto Plate \$30

Marinated chargrilled vegetables, olives, cold meats and breads

Cheese & Biscuits Plate \$25

Tasty Cheese, Brie, cabanossi, dips and biscuits

Fruit 'n' Cheese MP

Dried and fresh seasonal fruits, tasty cheese and biscuits

TEA AND COFFEE

Self Serve \$2.50pp

Moccona Coffee, Pickwicks English Breakfast and Green Tes, Sugar, Milk

Espresso Coffee and Pot Tea \$3.50 - \$4.00

Available if dining in the restaurant

DECORATIONS

White Linen Cloths \$8.00 per table

Black Oval Cloths \$15 per table

White Paper Cloth \$4.00 table

Hessian Table Runners \$2.00 per table

Balloons TBA

T-LIGHT Candles \$3.00 per table

Christmas \$8.00

Incl. Napkins and bon bons