



Make a Reservation
1300 734 561



Banquet Menu – \$29.95++

“Fully Catered” Buffet BANQUET MENU

\$29.95 + GST (\$32.95 pp incl. GST).. 100+

\$31.95pp + GST (\$35.15pp incl. GST).. 50+

(Please note all prices are ex GST and a 10% GST must be added to all prices quoted)

Banquet Menu includes: 3 Mains, 3 Accompaniments (including at least 1 salad), Dinner Rolls with butter portions,

Desserts and Tea and Coffee. Please refer to Pg2 for our FREE inclusions when hiring staff.

Mains: (Choose any three from I, II, III, IV & V) – Additional mains at \$3.95pp per item

Roast Meat Choices

- Roast Beef
- Roast Pork
- Roast Lamb
- Roast Veal
- BBQ Beef Ribs...250g (S/charge of \$3.95pp applies)
- Smokey USA Pork Ribs... 150g (S/charge of \$3.95pp applies)
- Slow Cooked Pork Belly... 150g (S/charge of \$3.95pp applies)
- Lamb Shanks (S/charge of \$6.00pp applies)

From the Sea

- Grilled Fish Moroccan with mustard dill sauce
- Sword Fish Kebabs (60g) – Plain OR w/ Thai coconut & lime marinade
- Grilled Mango Chili Prawn Kebabs
- Salmon Kebabs (60g) – Plain OR w/ Portuguese marinade
- Chillli (or Plain) Grilled Salmon Fillets ... 100g (S/charge of \$2.00pp applies)



Poultry

- Chicken fillets (choose between thigh or breast fillets) – choose one from below:
 - Butter Roasted
 - Tandoori Style with mint and yoghurt sauce
 - Mediterranean

Wet Dishes

- Braised Beef Hungarian Goulash
- Chicken and Mushroom Casserole
- Beef and Red Wine Casserole
- Butter Chicken
- Italian Meat Balls in Char Grilled Vegetable Sauce
- Thai Green Fish Curry (mild)
- Sweet and Sour Tempura Breast of Chicken Balls
- Beef Lasagna

Vegetarian Mains

- Roasted Vegetables in Balsamic Sauce
- Vegetable Lasagna
- Gourmet Thai Noodles
- Paneer Makhani (Butter Paneer)
- Pumpkin Korma
- Egg Plant Ratatouille

Accompaniments:(Choose any three between hot accompaniments and salads below. At least one salad must be chosen) – Additional Items may be ordered from our “Accompaniments” and “Salads” price lists.

Hot Accompaniments

- Fried Rice
- Pea Pilaf Rice
- Moroccan Chick Pea and Pumpkin Cous Cous



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- Penne Pasta Basil Pesto
- Hot Vegetables (Carrots, Corn and Peas done in butter and pepper)
- Roasted Root Vegetables in rosemary and olive oil.
- Gourmet Thai Noodles
- Potato Herb and Cheese Bake
- Vegetable Lasagna

Dinner Rolls with butter portions

Desserts: (Choose one or two types from below) – Additional desserts may be ordered from our Desserts Menu as prices quoted.

- Apple Crumble (5cm round) – \$1pp s/charge if ordering 8.5 x 5cm slice
- Apple Strudel – mini (7x4cm)
- Baked Cheese Cake (8.5x5cm)
- Cheese and Cherry Strudel (7x4cm)
- Fruit Salad
- With \$1.50pp surcharge you may also choose from:
- Passion Cream Cheese Slice (8.5 x 5 cm)
- Individual Pavlovas

Tea and Coffee

For self serve from our Tea and Coffee Station. Lite Milk and full cream milk, sugar and sugar substitute will also be provided.

Free Inclusions

- 2 Buffet Staff over 4 hours service including time from arrival until departure is included in this cost (for 100+ guests). 1 Buffet Staff for 50+ and the second staff at normal rates.
- 4 x Buffet tables with fitted navy frilled tablecloths and 1 x Side Table with fitted frilled t/cloth.
- Mobile Roaster
- Chafers with warmers and Gastronome trays
- Hot Water Urn and Coffee Percolator
- Disposable Eco cups and plastic tea spoons
- Salad Bowls
- All required utensils for the buffet
- \$20m Public Liability Insurance
- Gold License Caterers



Plated Menu – \$9.95 - \$25.95

Pick any two as alternate drops from the following as selection of entrees and mains. Labour costs vary with numbers and style of the function. Prices quoted below are for food only. Costs of labour will be quoted separately based on requirements.

ENTREES.....\$9.95 pp

- Moroccan Fish (mildly spiced) on a bed of African roasted capsicum cous cous and mustard and dill sauce
- Succulent Butter Roasted thigh fillet of chicken on a bed of gourmet noodle
- Cold salad of finely sliced Roast Pork with cubed potatoes in sour cream and chives
- Apricot Glazed sliced leg ham with Portuguese cous cous, served with zesty horseradish and mustard sauce.
- Fine sliced smokey pickled beef with spicy lentil and tomato chilli jam.
- Marinated BBQ Baby Octopus on sweet chilli noodles
- Chicken Caesar Salad with our very special Caesar dressing
- Chicken Tikka kebabs on Indian style rice.
- Basil Penne Chorizo

VEGETARIAN OPTION

- Vegetable Kebab with Tamarind BBQ sauce on Hokkien noodles
- Stack of Tandoori Tikka Patties with Baby Spinach and yoghurt mint sauce.

SOUPS.....\$6.95 pp

- Yummy Potato Leek soup with croutons
- Creamy Pumpkin soup with croutons
- Minestrone soup



MAINS

(Choose two from either option – for alternate drops the two choices must be from the same option)

Option 1.....\$19.95 pp

- Beef Eye Medallion in char grilled Tuscan sauce on a truffle of mash and peas with Roasted Vegetables in Rosemary and Olive Oil
- Butter Chicken with Basmati Pilaf Rice done with lentils, chickpeas, almonds, currants and green tomato salsa.
- Pork Loin Medallions in green pepper sauce served with a cold creamy German Potato Salad and buttered chilli corn kernels.
- Tender Braised Beef Steak in a Greek tomato eggplant sauce with roast potatoes, served with florets of broccoli.
- Apricot Glazed Smoky Chicken quarters with butter mash and medley of peas, corn and carrot in lemon butter with a sprinkle of coarse pepper.
- Roast Lamb in rosemary gravy with Potato Herb and Cheese Bake and baby carrots
- Tandoori Chicken Thigh fillet and delicious Tarkari (Indian style vegetable and potato) served with yoghurt and mint sauce.
- Veal Moroccan (cubed tender veal in a tasty Moroccan sauce) served with roasted cous cous and baby beans.
- Portuguese Fish (grilled, marinated in spiced lemon, turmeric and chilli), served with cold salad of baby potato in basil mayonnaise.

Vegetarian Option

- Delicious Vegetable lasagne served with grilled zucchini and capsicum.
- Gourmet Noodles with a burst of vegetables and roasted fetta.
- Paneer Makhani, (ricotta cheese in a delicately spiced creamy tomato cashew sauce) with Basmati Pilaf rice.

Option 2.....\$25.95 pp

- Lamb Shanks in red wine sauce on butter mash with Roasted Vegetables in Rosemary and Olive Oil
- Atlantic Salmon fillet with mustard dill sauce and potato spinach and cheese bake with sautéed zucchini
- Beef Rib Smokey BBQ or USA Pork Rib Chilli plum with butter mash and honey baby carrots



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- Roast Lamb Moroccan with rosemary jus and roasted tomato couscous served with florets of broccoli.
- Tender Breast of Chicken, butter roasted served with roasted vegetables in balsamic .
- Dill and Sweet Chilli Marinated Seared Tuna Steaks with Italian style penne and Roasted Vegetables
- Chunky Carved Roast Pork or Chunky Carved Roast Beef served with spicy yam cous cous and a green pepper gravy

For desserts refer to our desserts menu

