



Sit Down

BUFFET

Entrees

Vegetable Spring Rolls

Vegetable Samosas

Satay Chicken with Peanut Sauce

Crispy Garlic Chicken Wings

Hot Wings with Blue Cheese Sauce

Goat Cheese Arancini with Spicy Tomato Relish & Parmesan **VG**

Quinoa & Sweet Potato Fritters with Smoked Salsa **VG VO**

Mains

Roasted Chicken Quarters & Herb Butter **GF**

Roasted Lamb Shoulder with Garlic, Rosemary & Jus **GFO**

Crispy Roasted Pork Belly with 5 Spice & Honey Mustard Gravy **GFO**

Roast Beef with a Garlic Herb Crust & Red Wine Jus

Local Oven Grilled Barramundi with Basil, Fennel, Thyme, Garlic,

Shallots, Orange & Cherry Tomato **VGO**

Creamy Beef Stroganoff

Massaman Curry of Beef & Roasted Potatoes **GFO VGO**

Lamb Korma with Roasted Potatoes **GFO**

Butter Chicken **GFO VGO**

Ginger Stir Fry with Pork **GFO VGO VO**

Cashew Nut Stir Fry with Chicken **GFO VGO VO**

Poached Local Jewfish with Choo Chee Curry **GFO**

Continued...

1 entree | 2 mains | 3 sides

\$48 per person

1 entree | 3 mains | 3 sides

\$68 per person

Minimum 50 guests



Sides

Roasted Pumpkin, Feta & Chickpea Salad **GF VG**
Roasted Beetroot with Toasted Walnut & Goat Cheese **GF VG**
Sweet Potato, Quinoa, Roasted Almond & Raisins **GF VG**
Grilled Chicken Caesar Salad, Parmesan & Garlic Croûtons
Rocket, Dijon Mustard & Blue Cheese Salad **V**
Kidney Bean & Spanish Onion Salad **GF VG**
Kale, Pine Nut & Parmesan Salad **V**
Creamy Baked Potato with Crispy Bacon & Cheese **GFO**
Roasted Vegetable Medley **GFO VG**
Stir Fried Kang Kung Vegetable **GFO VO**
Steamed Chow Sum with Oyster Sauce **GFO VO**
Hokkien Noodles with Seasonal Asian Vegetables **VO**
Cauliflower & Potato Curry **GFO V**
Eggplant Curry **GFO VG**
Lentil Dhal **GF VG**
Mixed Cucumber Salad with Tomato & Spanish Onion **GF V**

Included Sides

Selection of Freshly Baked Breads
or Jasmine Rice
Selection of Cakes & Tarts **GFO**
Tea, Coffee & Iced Water