



*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

\$53 per person

1 entree | 3 mains | 3 sides

\$72 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