

Buffet Menu 1

Carvery

- Oven roasted, honey glazed leg of ham carved from the bone (GF)
- Roast turkey breast (GF)

Hot Dishes

- Grilled barramundi fillet in lemon butter (GF)
- Chicken tortellini in mushroom & garlic cream sauce
- Penang beef curry & steamed jasmine rice (GFO)
- Sea salt, rosemary & garlic chat potatoes (V)
- Seasonal vegetable medley tossed with balsamic glaze (GF) (V)

Cold Dishes

- Caesar salad with shaved parmesan (GF) (V)
- Hawaiian rice salad (V)
- Grilled pumpkin, Danish feta, spinach & shaved almonds (GF) (V)

- Traditional gravy (GFO)
- Selection of condiments (V)
- Selection of bread rolls & butter (GFO)

Desserts

- Chocolate & Tia Maria mousse (GF)
- Christmas pudding & vanilla custard
- Strawberry, chocolate and banoffee tartlets
- White christmas

\$55 p/p

*Minimum of 20 adults

Buffet Menu 2

Seafood Selection

- Samson prawns & spiced cocktail sauce (GF)
- Marinated fried calamari
- Grilled barramundi fillet in lemon butter (GF)

Carvery

- Oven roasted honey glazed leg of ham carved from the bone (GF)
- Roast turkey breast (GF)
- Pork belly cubes with hoisin sauce

Hot Dishes

- Chicken tortellini in a mushroom & garlic cream sauce
- Penang beef curry & steamed jasmine rice (GFO)
- Sea salt, rosemary & garlic chat potato
- Cauliflower au gratin (V)
- Seasonal vegetable medley tossed with balsamic glaze (V) (GF)

- Traditional gravy (GFO)
- Selection of condiments (V)
- Selection of bread rolls & butter (GFO)

Salads

- Caesar salad with shaved parmesan (GF) (V)
- Tropical coleslaw (V)
- Moroccan spiced cous cous with juicy sultanas, roast pumpkin & danish feta (V)
- Watermelon, mint, persian feta & red onion

Desserts

- Chocolate & Tia Maria mousse (GF)
- Christmas pudding & vanilla custard
- Strawberry, chocolate & banoffee tartlets
- White christmas

\$68 p/p

*Minimum of 20 adults