

# Buffet menu

## Barbeque Banquet \$60

- Char grilled sirloin steak
- Marinated chicken thigh fillets
- Gourmet lamb and rosemary sausages
- Oven roasted garlic and rosemary chat potatoes
- Steamed seasonal vegetables

## Salads

- Wild roquette, roast butternut pumpkin, cherry tomatoes, feta cheese and pine nuts with a honey, mustard and herb dressing
- Baby spinach, charred corn, roasted beetroot, red capsicum, Spanish onion and walnuts with a balsamic vinaigrette
- Mixed leaf garden salad with gourmet tomato, cucumber, carrot, Spanish onion and sprouts
- Asian vermicelli noodle salad with capsicum, carrot, greens and fresh herbs and a soy, sesame and sweet chilli dressing
- Moroccan spiced cous cous salad with cucumber, Spanish onion, dried apricots, sultanas, mint and coriander topped with sesame seeds and fried shallots



## Salads ...

- Pasta salad with chargrilled marinated vegetables, semi dried tomatoes and olives tossed through roquette and parmesan pesto mayonnaise
- Classic potato salad with Spanish onion, baby capers, gherkins, chives and a seeded mustard mayonnaise

## Carvery Menu \$60

- Roasted Scotch fillet
- Pork loin with crackling
- Oven roasted garlic and rosemary chat potatoes
- Steamed seasonal vegetables

## Desserts

- Mini crème brulee
- Assorted cake platters
- Fresh seasonal fruit platter
- Australian cheese platter with dried fruits, nuts, quince paste and lavosh crisps
- Warm bread roll and butter, tea and coffee station

