



CHRISTMAS PARTY BUFFET MENU

HOT BUFFET \$35 PP *(Choice of 3 dishes)*

Rare Roast Beef with Horseradish Cream

Deboned Chicken Stuffed with Pistachio, Apricots and Herbs

Roast Pork with Apple Sauce

Slow Roasted Lamb with Mint Sauce

Oven Baked Side of Atlantic Salmon on a bed of Preserved Lemon Couscous

Mushroom, Spinach, Pine Nut & Ricotta Rotolo with a Burnt Sage Butter (VEG)

Served with either:

Medley of Roast Vegetables, Cauliflower and Broccoli Gratin, Bread Rolls and Gravy.

or

Roast Pumpkin, Walnut & Fetta Salad, Quinoa, Pomegranate, Roast Vegetable & Fetta Salad,

Caesar Salad & Bread Rolls

DESSERTS

(Choice of 3 Desserts)

Sticky Date Pudding with Caramel Sauce

Meringue and Berry Roulade (GF)

Lemon Tart

Orange & Almond Flourless Citrus Cake (GF)

Individual Chocolate & Baileys Mousse

Fresh Fruit Salad (GF)

Almond & Chocolate Torte (GF)

Chocolate & Berry Tart

DRINK PACKAGES AVAILABLE

TERMS & CONDITIONS:

- Choice of Menu & a \$250 deposit is required at time of booking
- Payments to be made after receiving our email booking confirmation
- Final balance due on the evening
- Final number of guests attending can be adjusted up to 5 days before event
- Fully Licensed; No BYO



CHRISTMAS PARTY BUFFET MENU

COLD BUFFET \$40 PP

Selection of Cold Meats:

Honey Glazed Ham, Deboned Chicken Roll, Baked Atlantic Salmon, Prawns

Served with:

Roast Pumpkin, Walnut & Fetta Salad

Quinoa, Pomegranate, Roast Vegetable & Fetta Salad

Caesar Salad

Bread Rolls

DESSERTS

(Choice of 3 Desserts)

Sticky Date Pudding with Caramel Sauce

Meringue and Berry Roulade (GF)

Lemon Tart

Orange & Almond Flourless Citrus Cake (GF)

Individual Chocolate & Baileys Mousse

Fresh Fruit Salad (GF)

Almond & Chocolate Torte (GF)

Chocolate & Berry Tart

DRINK PACKAGES AVAILABLE

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CHRISTMAS PARTY BUFFET MENU

GOURMET BBQ \$35 PP

(Choice of 3 dishes)

Marinated Lamb Cutlets

Chicken Satay Skewers

Porterhouse Steaks

Gourmet Sausages

Turkey Burgers

Pork Spareribs

Mushroom, Spinach, Pine Nut & Ricotta Rotolo with a Burnt Sage Butter (Veg)

Served with:

Roast Pumpkin, Walnut & Fetta Salad, Quinoa, Pomegranate, Roast Vegetable & Fetta Salad,

Caesar Salad & Bread Rolls

DESSERTS

(Choice of 3 Desserts)

Sticky Date Pudding with Caramel Sauce

Meringue and Berry Roulade (GF)

Lemon Tart

Orange & Almond Flourless Citrus Cake (GF)

Individual Chocolate & Baileys Mousse

Fresh Fruit Salad (GF)

Almond & Chocolate Torte (GF)

Chocolate & Berry Tart

DRINK PACKAGES AVAILABLE

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CHRISTMAS PARTY LUNCH MENU

SET LIGHT LUNCH \$29 PP

(Pre-order 2 days prior - Choice of 1 main & 1 dessert)

Salt & Pepper Squid served with Salad & Lemon Aioli (g/f)

Thai Beef Salad (g/f)

Coconut Poached Chicken & Mango Salad served with Avocado Dressing (g/f)

Fish & Chips serviced with Salad

Roast Vegetable Crepe Stack with Salad & Kasoundi Mayonnaise (veg)

Spinach, Red Capsicum, Fetta, Sundried Tomatoes & Herb Frittata (g/f) & veg)

DESSERTS

Lemon Tart

Fresh Fruit Salad (GF)

Chocolate Torte (GF)

DRINK PACKAGES AVAILABLE

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