

Gourmet Buffet Menu

Ideal for Weddings, Cocktails, Birthdays, and Other Special Occasions!

One x Hot Carvery Selection!

One x Hot Dish - Curries served with Basmati Rice Selection!

One x Pasta Selection

Three x Vegetables/Salads Selections!

Hot Carvery

Roast Beef

Slowly roasted prime yearling beef served with hot gravy.

Roast Pork

Tender pork slowly roasted served with apple sauce.

Roast Chicken Drumsticks

Chicken drumsticks oven roasted served with gravy.

Roast Lamb

Succulent slowly roasted lamb served with mint sauce.

Leg Ham

Leg ham (cold) served with seeded mustard.

Roast Turkey

Rolled roast turkey served with cranberry sauce.

Hot Dishes

Braised Lamb Shanks

With Rosemary and Tomato.

Lemon Herbed Chicken Breast

Infused with Herbs, white wine and Lemon.

Moroccan Chicken

Boneless Chicken thigh infused with flavours of Morocco.

Chicken Tikka Marsala (GF)

Bite size pieces of chicken marinated in spices and yoghurt, slowly cooked in a marsala sauce.

Lamb Rogan Josh (GF)

Aromatic curry dish cooked in a mixture of spices over intense heat.

Thai Green Chicken Curry (GF)

Bite size pieces of chicken simmered in a coconut base green curry sauce along with healthy vegetables.

Beef Rendang (GF) VERY SPICY!!

Cooked slowly in coconut sauce, bursting with Indonesian flavours Very Spicy.

Butternut Curry (GF, V)

Slowly cooked in a blend of aromatic spices with coriander and yoghurt, mild in taste.

Vegetable Curry (GF, V)

Mixed vegetables cooked slowly in a mixture of curry spices.

Shepherds Pie

Traditional baked premium beef mince pie with mashed potato topping.

Hot Vegetables

Honey Julienne Carrots

Carrots drizzled in honey.

Whole Baby Beans

Baby beans gently blanched.

Green Peas

Peas gently blanched.

Sweet Corn Kernels

Sweet buttered corn kernels. (Non dairy)

Hot Jacket Potato with Sour Cream

Steamed Potato with skin on, served with sour cream.

Cauliflower Cheese

Traditional cauliflower baked in bechamel sauce finished off with a layer of golden cheese.

Oven Baked Pumpkin

Pumpkin with skin on roasted slowly.

Mixed Roast Vegetables

Lightly seasoned roast vegetables.

Creamy Potato Bake

Potatoes sliced thinly, layered with a creamy onion sauce baked and finished off with a layer of golden cheese.

Pasta Dishes

Beef or Chicken Lasagne

Sheets of pasta layered with rich meat sauce, béchamel sauce baked and finished off with a layer of golden melted cheese.

Vegetable Lasagne (V)

Sheets of pasta layered with vegetables, rich tomato sauce, béchamel sauce and finished off with a layer of golden melted cheese.

Spinach, Ricotta and Pumpkin Lasagne (V)

Sheets of pasta layered with spinach, ricotta and pumpkin in a rich tomato sauce, bechamel sauce and a layer of golden cheese.

Meat Ravioli in a Napoletana Sauce

Pasta dumpling filled with meat served in a rich napoletana sauce.

Pumpkin & Ricotta Ravioli Napoletana Sauce

Pumpkin and ricotta filled pasta dumpling cooked in a rich napoletana sauce.

Pumpkin & Ricotta Ravioli Carbonara Sauce

Pumpkin and ricotta filled pasta dumpling cooked in a rich creamy carbonara sauce.

Salads

New York Coleslaw

Shredded green & red cabbage and carrots in a creamy mayonnaise dressing.

Zesty Mixed Bean Salad

Butter beans, chickpeas, cannellini, red kidney beans, borlotti beans, green beans, tomato, onion and parsley.

Stockman's Potato Salad

Potato with creamy mayonnaise dressing, capsicum, onion, parsley and spring onion.

Spicy Lentil, Chickpea and Cous Cous Salad

Mixed lentils, cous cous, and chickpeas with onion and tomato, in a tangy lemon based dressing.

Garden Salad

Fresh salad with tomatoes, iceberg lettuce, carrot, cucumber and french dressing.

Leafy Greek Salad

Iceberg lettuce, tomato, capsicum, cucumber, fetta, black olives & Italian dressing.

Pasta Italiano

Pasta, roasted red capsicum, semi sundried tomato and olives in a light citrus dressing.

Gourmet Caesar Salad

Cos lettuce tossed in creamy caesar dressing, grated parmesan, egg, croutons & bacon bits.

Ploughman's Potato Salad

Potato with mayonnaise dressing, egg, bacon and spring onion.

Roasted Balsamic Beetroot Chickpea & Fetta Salad

Roasted balsamic beetroot, chickpeas, onion, garlic and fetta.

Dessert

Pavlova

Served with fresh cream and seasonal fruit.

Flavoured Cheesecakes

Baileys, Strawberry, Lemon or Rocky Road.

Muddy Mars Cake

Intense chocolate cake.

Apple Crumble

A light crumble, apples with fresh cream.

Lemon Meringue Pie

Lemon Meringue with filled with tangy lemon curd.

Orange Almond Cake (GF)

Popular flourless variety.

Lemon Lime Brulee Tart

Light and fresh.

Black Forest Gateaux

Full of rich flavours.

Cookies and Cream Cake

Rich and creamy.