



AWARD WINNING CLASSIC SPIT ROAST MENU

(Minimum 30 Guests)

Our Award Winning Classic Spit Roast Menu includes the following:

Prime Yearling Roast Beef (GF) with our Famous Mustard Gravy (GF) or New Spicy Mustard Gravy (GF)
Plus your choice of one of the following meats: Tender Roast Pork (GF) with Apple Sauce (GF)

OR

New Seasoned Chicken Maryland (Boneless) *(Allergens: Gluten)* with Mustard Gravy (GF)

OR

Succulent Roast Lamb (GF) with Mint Sauce *(Allergens: Gluten)* (Extra Per Guest)

SERVED WITH

Steaming Hot Jacket Potatoes (GF) with Sour Cream (GF) *(Allergens: Dairy)*

OR

New Potato Mash (GF) with Mustard Gravy (GF) (Extra Per Guest)

A Baker's Basket including Freshly Baked Dinner Rolls, French Bread Sticks and Butter *(Allergens: Gluten & Dairy)*

OR

Add Individual Dinner Rolls & Butter portions (One Per Guest) *(Allergens: Gluten & Dairy)* in place of Bakers Basket Extra Per Guest)

Your choice of Freshly Prepared Salads and/or Vegetables from the selections below:

FRESH SALAD SELECTION

****No Added Gluten**

**Traditional or New Spicy Coleslaw <i>(Allergens: Dairy)</i>	**Stockmans Potato Salad <i>(Allergens: Dairy)</i>
**Freshly Prepared Mesculin Garden Salad	Classic Caesar Salad <i>(Allergens: Seafood, Gluten & Dairy)</i>
**Kassoundi or Lemon Rice Salad	**New Leafy Greek Salad
Traditonal Pasta Salad <i>(Allergens: Gluten & Dairy)</i>	**Zesty Bean Salad
Spicy Lentil, Chickpea and Cous Cous Salad <i>(Allergens: Gluten)</i>	Pasta Italiano with Roasted Capsicum <i>(Allergens: Gluten & Dairy)</i>
New Hot or Cold Chicken Fried Rice (GF)	New Hot Vegetarian Fried Rice (GF)

HOT VEGETABLE SELECTION

You may choose to substitute one or more of your salad choices with hot vegetables Honey Julienne Carrots *(Allergens: Dairy)*, Baby Beans, Green Peas, Sweet Corn Kernels with butter *(Allergens: Dairy)*, Glazed Baked Pumpkin.

Number of Guests	Plus Staff Required (min 4 hrs)
250+	5+ Staff
161 - 249	3 - 4 Staff
101 - 160	3 - 4 Staff
61 - 100	2 Staff
30 - 60	1 Staff

For Just \$1.95 extra per guest you will receive 20% more meat, potatoes, bread & salad.

**Made on equipment that also processes products containing gluten

See overleaf



YOU HAVE THE CHOICE OF EITHER:

1. DO-IT-YOURSELF

We can provide you with a D.I.Y. Kit which includes all serving equipment required e.g bowls, tongs, spoons, etc. We can fully prepare all salads into bowls, ready to serve prior to pick up/delivery.

AND / OR

We can pre-carve your meat prior to delivery or pick-up.

OR 2. FULLY STAFFED CATERING

To present your Award Winning Classic Spit Roast Menu, we recommend you utilise the services of our Professional Catering Staff, who can attend your function, carve the Roast, serve the food and tidy up, allowing you to enjoy the celebration.

Additional Staff Member(s) required for more than 60 Guests Catering: (4 hrs on-site)* (5 hrs on-site)*
*A 10% surcharge applies to Public Holidays. In certain circumstances, we may need to suggest increased staffing numbers.

APPETISERS

Choose any 3 selections from the following:
(3 Portions Per Person)

Lightly Crumbed Fish Goujons *(Allergens: Gluten & Seafood)*

Chargrilled BBQ Meatballs (GF)

Mini Sausage Rolls *(Allergens: Gluten)*

Mini Pizzas *(Allergens: Gluten)*

Mini Quiches (Vegetarian Available) *(Allergens: Gluten & Dairy)*

Party Pies *(Allergens: Gluten)*

New Spinach & Ricotta Rolls (V) *(Allergens: Gluten & Dairy)*
(Fingerfood Starters are served from Platters with serviettes and dipping sauce included).

DESSERTS

Per Guest

Choose up to 3 selections depending on
Guest numbers from the following
(One Slice Per Guest)

Decorated Pavlova (GF) topped with Fresh
Cream and Seasonal Fruit *(Allergens: Dairy)*

Flavoured Cheesecakes: Lemon
(Allergens: Wheat, Dairy, Egg & Soy)

(Baileys, Strawberry & Rocky Road)
(Allergens: Wheat, Dairy, Egg, Soy & Nuts)

Muddy Mars Cake *(Allergens: Wheat, Dairy, Egg, Soy & Nuts)*

Carrot Cake *(Allergens: Wheat, Dairy, Egg, Soy & Nuts)*

Apple Crumble *(Allergens: Wheat, Dairy, Egg, Soy & Nuts)*

Lemon Meringue Pie *(Allergens: Wheat, Dairy, Egg, Soy & Nuts)*

New Sticky Date Cake with Caramel Sauce
(Allergens: Wheat, Dairy, Egg & Nuts)

AFTER DINNER

Per Guest

Coffee, Tea and Cream Filled Chocolates
(Foam Cups, Sugar and Milk Included)

KIDDIES MENU

Per Guest

We haven't forgotten the children either!

We have a specially designed Kiddies Menu for children under 8 years of age which includes a platter of:

Party Pie *(Allergens: Gluten)*

Sausage Roll *(Allergens: Gluten)*

Mini Pizza *(Allergens: Gluten)*

Chargrilled BBQ Meatball (GF)

Chicken Nuggets *(Allergens: Gluten)* (Gluten Free Option Available)
(Served with complementary sauces)

DINNERWARE

(Melamine) Main with Stainless Steel Knife/Fork
and (Plastic) Dessert Plate with Plastic Spoon.
(Includes Serviettes)

OR

Melamine Mains Only with Stainless Steel Cutlery.
Plastic Dinnerware also available as an
alternative.

OPTIONAL EXTRAS

See our Extras Menu attached in relation to
a range of tasty platters, soups and other hot
accompanying meals.