



HOT ROAST MEAT ONLY MENU

(Minimum 30 Guests)

HOT ROAST MEAT MENU INCLUDES THE FOLLOWING SLOWLY OVEN ROASTED MEAT(S):

Prime Yearling Roast Beef (GF) with our Famous Mustard Gravy (GF)
or **New** Spicy Mustard Gravy (GF) (up to 40 Guests)

PLUS

Tender Roast Pork (GF) with Apple Sauce (GF) (2 meats included for bookings of 50 Guests or more)

UPGRADES

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

OR

Freshly Baked Dinner Rolls and Butter (*Allergens: Gluten & Dairy*)

OR

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

OR

CHOOSE UP TO 3 SALAD SELECTIONS FROM

****No Added Gluten**

****New York Coleslaw** (*Allergens: Dairy*)

Traditional Pasta Salad (*Allergens: Gluten & Dairy*)

****Stockmans Potato Salad** (*Allergens: Dairy*)

****Kassoundi or Lemon Rice Salad** (GF)

FULLY STAFFED CATERING

To present your Hot Roast Meat Menu we recommend you utilise the services of our Catering Staff, who can attend your function, to carve & serve the roast meats.

Catering Staff: (3 hrs on-site)

YOU HAVE THE CHOICE OF EITHER: DO-IT-YOURSELF

We can provide you with a D.I.Y. kit which includes all serving equipment required eg bowls, tongs, spoons, etc.

AND / OR

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

*A 10% surcharge applies to Public Holidays.
In certain circumstances, we may need to suggest increased staffing numbers