



ROAST CARVERY ROLLS MENU

(Minimum 30 Guests)

The Roast Carvery Rolls Menu includes

Prime Yearling Roast Beef (GF) with our Famous Mustard Gravy (GF),
and a Selection of **Mustards and Margarine (*Allergens: Dairy*)

Served with Freshly Baked Football Rolls (1.5 rolls Per Guest) and Serviettes. (*Allergens: Gluten & Dairy*)

UPGRADES

New Spicy Mustard Gravy (GF) Upgrade to 2 Rolls for only

OR

Add an Additional Meat Selection (Minimum guest numbers apply)

Tender Roast Pork (GF) with Apple Sauce (GF)

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

New Seasoned Chicken Maryland (Boneless)

OR

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

OR

ADD SALADS

Choose up to 3 salads From:

****No Added Gluten**

**Potato Salad (*Allergens: Dairy*)

**Coleslaw (*Allergens*)

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

**Lemon or Kasoundi Rice

CARVERY ROLLS

Number of Guests	Plus Staff Required (min 4 hrs)
201+	3 Staff
161 - 200	2 - 3 Staff
101 - 160	2 - 3 Staff
61 - 100	1 - 2 Staff
50 - 60	1 Staff
30 - 49	1 Staff

**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 & Riccotta 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.