



BUFFET FUNCTION MENU 1

Minimum 30 guests

Fresh Bread Rolls and Butter
Salt & Pepper Squid
Spring Rolls OR Steamed Gow Gee *

HOT DISHES

(Choice of three)

Steamed Fish Fillet with Ginger & Shallots
Lamb Rump with Jus *(gf)*
Thyme Marinated Chicken
King Prawn Pasta tossed w Chili, Garlic, Anchovies, Pancetta & Cherry Tomatoes
Fillet Steak in Peking sauce

HOT VEGETABLE DISHES

(Included)

Steamed Vegetables or Steamed Asian vegetables *(gf)*
Jasmine Rice

SALADS

Baby Spinach and Tomato Salad w Balsamic *(gf)*
New Potato with Mustard Mayonnaise *(gf)*
Greek Salad *(gf)*

DESSERT

Apple Crumble with cream

OR

Fresh Fruit Platter *(gf)*
+
Cheese Platter

Tea and Coffee included

PRICE PER GUEST: \$49.00

Room hire charge: \$350

(gf) Gluten Free

* Gluten free dishes available on request
Vegetarian dishes available on request



BUFFET FUNCTION MENU 2

Minimum 30 guests

Fresh Bread Rolls and Butter

Salt & Pepper Prawns OR Steamed Gow Gee *

HOT DISHES

(Choice of two)

Creamy Duck Penang with Lychees & Basil

Beef Medallion with Jus

Pan-fried Chicken Breast cooked w Mushroom, Avocado and Cream

Tandoori Lamb Cutlets

Honey Pepper Pork Chops

SEAFOOD

(Choice of one)

Prawns and Spaghetti tossed in Chili, Garlic, Pancetta, Anchovies, Cherry Tomatoes & Olive Oil

Grilled Barramundi in Lemon Butter

HOT VEGETABLE DISHES

(Included)

Steamed Vegetables or Steamed Asian Vegetables *(gf)*

Jasmine Rice

SALADS

Kale, Feta, Walnut & Mixed Bean Salad

Bocconcini Salad w Sundried Tomatoes, Roasted Capsicums, Spanish onion, Mixed Lettuce *(gf)*

Roast Pumpkin Salad with Baby Spinach *(gf)*

DESSERT

Apple Crumble w Cream AND New York Cheesecake

OR

Fresh Fruit Platter *(gf)* AND Cheese Platter

Tea and Coffee included

PRICE PER GUEST: \$60.00

Room hire charge: \$350

(gf) Gluten Free

* Gluten free dishes available on request

Vegetarian dishes available on request