

BUFFET MENU

\$35



AVAILABLE IN THE FUNCTION ROOM
DURING LUNCH ONLY (11AM-2PM DAILY) **LUNCH BUFFET**

MAINS

Please choose 2 of the following options:

TENDER ROAST BEEF

in peppercorn jus

LEMON HERB CHICKEN

TENDER ROAST LAMB

in mint sauce

FISH CURRY

served with basmati rice

VEGETARIAN RAVIOLI

with sundried tomato, artichoke and garlic, bound with a light tomato sauce, pesto and parmesan

All mains are served with gourmet potatoes, seasonal vegetables, mesclun salad, pasta salad and a selection of breads

DESSERT

CHOCOLATE BROWNIE

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TEA AND COFFEE

OPTIONAL EXTRAS INCLUDE

Fruit board or cheese board at \$3.00 per person

*Menu and Prices are subject to change

BUFFET MENU

\$45



AVAILABLE IN THE FUNCTION ROOM ONLY **LUNCH/DINNER BUFFET**

MAINS

Please choose 3 of the following options:

TENDER ROAST BEEF

in peppercorn jus

LEMON HERB CHICKEN

TENDER ROAST LAMB

in mint sauce

FISH CURRY

served with basmati rice

VEGETARIAN RAVIOLI

with sundried tomato, artichoke and garlic, bound with a light tomato sauce, pesto and parmesan

All mains are served with gourmet potatoes, seasonal vegetables, mesclun salad, pasta salad and a selection of breads

DESSERT

CHOCOLATE CAKE

with chocolate sauce and cream fraiche

AND

PASSION FRUIT CHEESECAKE

with creme chantilly

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TEA AND COFFEE

OPTIONAL EXTRAS INCLUDE

Fruit board or cheese board at \$3.00 per person

*Menu and Prices are subject to change

BUFFET MENU

\$55



AVAILABLE IN THE FUNCTION ROOM ONLY **LUNCH/DINNER BUFFET**

ENTRÉE

WARM CURED SALMON SALAD

with gourmet potatoes, kalamata olives, green beans, sliced tomato and homemade mayo

MAINS

Please choose 3 of the following options:

TENDER ROAST BEEF

in peppercorn jus

LEMON HERB CHICKEN

TENDER ROAST LAMB

in mint sauce

FISH CURRY

served with basmati rice

VEGETARIAN RAVIOLI

with sundried tomato, artichoke and garlic, bound with a light tomato sauce, pesto and parmesan

All mains are served with gourmet potatoes, seasonal vegetables, mesclun salad, pasta salad and a selection of breads

DESSERT

CHOCOLATE CAKE

with chocolate sauce and cream fraiche

AND

PASSION FRUIT CHEESECAKE

with creme chantilly

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TEA AND COFFEE

OPTIONAL EXTRAS INCLUDE

Fruit board or cheese board at \$3.00 per person

*Menu and Prices are subject to change