



Banquet Options

Buffet Items

Beef stroganoff: tender strips of beef cooked with mushrooms, sour cream and brandy

Beef lasagne: rich tomato bolognaise layered topped with béchamel and cheese

Beef bourguignon: chunky beef cooked in red wine, bacon, baby onions

Beef madras: slow cooked curry with aromatic spices

Thai green chicken: mild coconut base green curry

Chicken cacciatore: an Italian tomato base with roasted vegetables and olives

Moroccan chicken: mild sweet curry with chick peas and turmeric

Butter chicken: a rich creamy Indian curry

Chicken a la king: mushrooms, red and green capsicum in a chardonnay cream sauce

Chicken satay: Malaysian style peanut and coconut curry

Lamb Rogan josh: aromatic tomato based with onion, garlic, ginger and spices

Navarin of lamb: a classic slow cooked French stew

Shepherds pie: minced lamb and vegetables with a creamy mash potato





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Roast Meats

Beef

Slow roasted beef

Cajun spiced beef roasted

Seeded mustard encrusted sirloin of beef with Yorkshire pudding

Chicken

Double roasted chicken with leek and herb seasoning

Malaysian spiced rub baked chicken

Pork

Roast pork and crackle with apple sauce

Lamb

Slow roasted leg of lamb with rosemary and garlic (\$1.50 surcharge)

Turkey

Succulent turkey buff with cranberry (\$1.50 surcharge)





Banquet Options

The Green Stuff

Salads

Mixed garden salad with your choice of dressing

Coleslaw

Kaleslaw

Caesar salad

Potato salad

Penne pasta salad

Cajun capsicum and corn salad

Sweet soya and chilli noodle salad

Whole baby beets

Baby spinach roasted cherry tomatoes and red onion

Walnut, pear and fetta with salad greens

Roasted root vegetables with balsamic and coriander

Vegetables

Jacket potato topped with light sour cream

Rosemary baked jap pumpkin

Cauliflower au gratin

Buttered baby beans

Honey-glazed carrots





Banquet Options

The Sweet Stuff

- Chocolate mud cake
- Cookies and cream cheesecake
- Profiteroles and hot chocolate sauce
- Lemon lime brulee tart
- Passionfruit and mango cheesecake
- Coconut and vanilla bean panna cotta (df)
- Orange tea cake (gf)
- Fresh fruit platters
- International cheeses and crackers

