



Carvery Buffet Function Menu

Succulent roast meats, abundant vegetables and salads, finished with a decadent dessert buffet.

Canapés -

½ hour chef's selection of canapés on arrival, 4 pieces

Main -

Meat selection-Marinated golden roasted meats, choice of two

Marinated roast beef with Imported French Mustards (G)

Roast pork & crackling with Yarra Valley apple sauce (G)

Whole roasted chicken (G)

* Roast leg of lamb with thyme & rosemary, served with mint sauce (G) * \$3 extra per head for lamb

Vegetable and Salad Selection-Choice of four options

Garlic & rosemary roasted chat potatoes (G,V)

Seasonal steamed vegetable medley (G)

Honey & Thyme roasted pumpkin (G)

Traditional coleslaw with house made dressing (G, V)

Potato salad, steamed red chats with seeded mustard, aioli, bacon & spring onion. (G)

Green bean, with flaked almonds, rocket & shallots (G, V)

Fresh seasonal garden salad (G, V)

Roquette, toasted pine nuts & parmesan salad (G, V)

Sides Dinner rolls served with butter

Desserts - Choice of two dessert options

Fruit salad with Chantilly cream (G)

White chocolate & raspberry cheesecake

Chocolate, hazelnut brownie served with vanilla cream

Sticky date pudding with butterscotch sauce

G = Gluten Free, V = Vegetarian

Pricing Structure

2018

Option 1: Canapés Main - per person (2.5 hour service period)	\$27.00
Option 2: Main Dessert - per person (2.5 hour service period)	\$27.00
Option 3: Canapés Main Dessert - per person (3 hour service period)	\$34.00
Additional Entrée Option: Add Anti Pasta - per person	\$ 8.50

Seniors & Children under 12 years old 30% discount

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups.