



Dinner Options



DINNER

Seasonal soup/antipasto/breads & dips platters can be added as an additional option on request

BUFFET MENU OPTIONS

(MIN 35PAX)

- **Option 1** \$38.50pp
Choose 1 x hot carvery 1 x hot dish 3 x seasonal
vege 3 x salad 2 x dessert
- **Option 2** \$44.50pp
Choose 2 x hot carvery 1 x hot dish 3 x seasonal
vege 3 x salad 3 x dessert
- **Option 3** \$49.50pp
Choose 2 x hot carvery 1 x hot dish 4 x seasonal
vege cold meat platter 3 x salad 3 x dessert
- **Option 4** \$54.50pp
Choose 2 x hot carvery 2 x hot dish 4 x seasonal
vege seafood platter 4 x salad 3 x dessert

HOT CARVERY

- **Honey Cured Baked Ham**
with Apricot Glaze & Pineapple Sauce
- **Garlic and Mustard infused Beef**
with Gravy & Horse Radish
- **Roasted Roll of Pork**
with Rich Gravy & Apple Sauce
- **Rosemary Infused Bone Leg of Lamb**
with Gravy & Mint Jelly
- **Herb Crusted Sirloin**
with Rich Jus & Seeded Mustard

HOT DISH

- **Assorted Seafood Paella Mornay GF**
An assortment of seafood – mussels, clams, shrimp & prawns in a Spanish saffron rice
- **Blue Cod & Salmon Mornay**
Chunky pieces of blue cod & salmon in a thick creamy sauce with a twist of lemon juice
- **Herb Crumbed Hoki Gougons**
Small fillets of hoki coated in breadcrumbs & fresh herbs with tartare sauce & lemon wedges
- **Thai Chilli Mussels in Shell GF**
Juicy green lipped mussels steamed & coated with tangy chilli sauce
- **Baked Salmon Fillet Darnes**
Darnes of Stewart Island salmon with lemon & herb crust, drizzled with a citrus hollandaise sauce resting on julienne vegetables
- **Pumpkin & Spinach Lasagne v**
Spinach lasagne sheets layered with seasoned pumpkin mash, fresh spinach & a creamy mornay sauce finished with cheese
- **Mediterranean Pasta with Chickpeas v**
Penne pasta with olives, courgettes & sliced tomatoes & capsicums tossed through a rich red wine tomato sauce
- **Mushroom & Bacon Pasta**
Thick chunks of button mushrooms & bacon through fusilli pasta with a rich creamy white sauce

*Dietary Requirements – please let us know in advance and we can cater for these separately.
All prices include GST and are guaranteed till 31st October 2018*



Dinner Options CONTINUED



■ Beef Bourguignon

Tender cubes of beef braised with herbs & spices, diced carrot, onion, bacon & mushrooms with red wine and beef jus served with fluffy rice

■ Traditional Beef Stroganoff **GF**

Chunky beef cubes & mushrooms braised in sour cream & lemon juice with a splash of white wine, finished with thyme & tomatoes with fluffy rice

■ Lamb Ragout **GF**

Slow braised lamb casserole, thyme, carrots, celery & mushrooms in rich tomato gravy

■ Lamb Shoulder **GF**

Tender sliced lamb shoulder covered with rich tomato sauce, olives & peppers with a hint of rosemary

■ Chicken Chasseur

Pieces of chicken braised with mushrooms, bacon & tomato with red wine & gravy with fluffy rice

■ Thai Chicken Curry **GF**

Tender chicken pieces mixed through a mild green curry sauce with cauliflower, carrots, broccoli, red onions & capsicum with fluffy rice

SEASONAL VEGETABLES

■ Roasted Gourmet Potatoes **GF**

Baby potatoes roasted in olive oil, rosemary & rock salt

■ New Potatoes (Seasonal) **GF**

Steamed & tossed through minted butter & lightly seasoned

■ Oven Roasted Pumpkin **GF**

Roasted until golden & finished with salt & chopped herbs

■ Roasted Kumara **GF**

Chunky pieces of kumara roasted with maple syrup & olive oil, sprinkled with sesame seeds.

■ Honey Sesame Glazed Carrots **GF**

Steamed carrots drizzled with honey butter & sprinkled with sesame seeds

■ Broccoli & Cauliflower Mornay

Florets of broccoli & cauliflower steamed & coated in rich creamy mornay sauce topped with parmesan shavings

■ Steamed Green Beans **GF**

Whole steamed green beans tossed with slices of sundried tomatoes

■ Minted Green Peas

Green peas with fresh mint

*Dietary Requirements – please let us know in advance and we can cater for these separately.
All prices include GST and are guaranteed till 31st October 2018*



Dinner Options CONTINUED



SALADS

- **Beetroot, Spinach & Feta Salad V / GF**
Baby beetroot, feta, walnut halves & baby spinach with a light balsamic dressing & toasted pumpkin seeds
- **Mediterranean Pasta Salad V**
Fusilli pasta tossed through chunky tomato, kalamata black olives, coopoliva green olives, slivers of roasted garlic, capsicum, basil, sundried tomatoes combined with a feta & tomato pesto dressing
- **Rice Salad V**
Brown rice tossed with toasted salted peanuts, celery, crunchy combo, salad beans with an Asian honey soy dressing
- **Pasta Salad**
Orzo pasta dressed with toasted corn kernels, celery, capsicum, fresh herbs & pine nuts finished with citrus lime vinaigrette
- **Pesto, Bacon & Potato Salad GF**
Chunky potato pieces, grilled bacon, onion, celery, binded with basil pesto & mayonnaise dressing, topped with almonds
- **Greek Salad V / GF**
Thick diced pieces of sweet tomatoes, red onion, kalamata black olives & Greek creamy feta dressed in their own juices
- **Carrot, Current & Coconut Salad V / GF**
Grated sweet carrot, sweet currents, toasted coconut tossed with chopped herbs & dressed with a light honey vinaigrette
- **Garden Salad V / GF**
Rocket leaves, tomato, cucumber & sprouts
- **Roast Vegetable Salad V / GF**
Chunky cubes of kumara, parsnips, gourmet potatoes, capsicum, red onions, courgette, and carrot roasted in honey & sesame seeds tossed through a light garlic aioli dressing & toasted pumpkin seeds
- **Gourmet Coleslaw V / GF**
Medley of green & red cabbage, julienne on carrot, sliced red onion, silver beet, spinach crunchy combo & toasted pumpkin seeds with a creamy tangy dressing
- **Cous Cous Chickpea & Roast Vegetable Salad V**
Cous Cous tossed with juicy chickpeas, chunks of kumara, courgette, parsley & drizzled with light sesame honey vinaigrette
- **Tomato & Olive Pasta Salad V / GF**
Penne pasta, diced carrot, celery, tomato & black olives tossed through tomato mayonnaise

*Dietary Requirements – please let us know in advance and we can cater for these separately.
All prices include GST and are guaranteed till 31st October 2018*