

## BUFFET SELECTION

Slow Cooked Greek Lamb	Beef Lasagne	Chicken Parmigiana
Massaman Beef Curry	Chicken & Beef Kebabs	Roast Chicken Pieces Garlic & Rosemary
Thai Red Chicken Curry	Roast Beef w/ Red Wine Jus	Roast Pork w/ Mushroom Gravy
Satay Beef	Korean Pork Belly	
	Italian Beef Stew	

## COLD SELECTION

Sliced Leg Ham	Sliced Roast Beef	Mild Hungarian Salami
Sliced Corned Beef	Roast Chicken Pieces	Sliced Pastrami

## SALAD & VEGETABLE SELECTION

Garden Salad	Roasted Root Vegetables	Greek Salad	Potato Salad
Coleslaw	Steamed Green Vegetables	Singapore Rice Salad	Pasta Salad

## VEGAN & VEGETARIAN SELECTION

Cauliflower Steaks w/ Beetroot Hummus	Baked Eggplant w/ Mixed Vegetable Stuffing
Falafels w/ Chick Pea Hummus	Baked Carrots w/ Roast Zucchini
Potato, Zucchini & Capsicum Stack	Vegetarian Lasagne

## SEAFOOD SELECTION

King Prawns	Calamari	Grilled Barramundi	Salt & Pepper Calamari
Sand Crabs	Oysters	Seafood Salad	Grilled King Prawns
Moreton Bay Bugs	Oysters Kilpatrick	Fish Pieces	

— ADD \$80 PER PERSON —

## BUFFET SELECTION

**2** Hot Dishes | **2** Cold Dishes | **2** Salad & Veg

**Adults:** \$55 p.p

**Children Under 12:** \$20 p.p

**3** Hot Dishes | **2** Cold Dishes | **3** Salad & Veg

**Adults:** \$70 p.p

**Children Under 12:** \$20 p.p



## GRAZING TABLES

Selection of Cold Meats, Assorted Vegetables, Dips, Fresh Fruit, Salads, Breadbasket, and Crackers.  
Minimum 30 People.

— \$25 PER PERSON | KIDS 12 & UNDER \$15 —

## DESSERT BAR

Assorted desserts and fruit Platter  
Kids Ice cream w topping \$3ea

— \$10 PER PERSON —

## ROAST SELECTION

*Selection of 2 Dishes as an alternate drop*

Roast Beef	Roast Pork	Roasted Vegetables	Vegetables
Roast Chicken	Roast Lamb	Steamed Garden	Gravy & Dinner Roll
<b>Desserts</b>			
Chocolate Mud Cake	Pavlova with fruits	Vanilla Cheesecake	Strawberry Cheesecake

— \$35 PER PERSON —

## SIT DOWN MENU

### ENTRÉES

- Satay king prawn skewers served on a bed of Singapore fried rice
- Mushroom arancini balls served on a bed of rocket w/ beetroot relish
- Salad of baby bocconcini, cherry tomatoes, basil leaves, and ciabatta toast
- Grilled asparagus, smoked salmon, spanish onion on Tzatziki dip w/ a lemon wedge
- Marinated Thai chicken breast on a mango and green apple slaw with soy glaze
- Steamed Bao buns filled w/ Korean beef and kimchi
- Grilled Halloumi on a Pear and rocket salad w/ Balsamic Glaze

### MAINS

- Honey glazed Pork sirloin served on roast potato pieces, broccolini, baby carrots and roast apple puree
- Roasted chicken supreme served on sweet pea risotto and creamy roast capsicum sauce
- Oven baked salmon with roasted Mediterranean style vegetables on a bed of basmati rice
- Greek style lamb with Greek salad, oregano and lemon roast potatoes, and tzatziki sauce
- Nolan private selection Fillet served on truffle mash w baby carrots, broccolini and a red wine jus

### DESSERTS

- Selection of mixed boutique desserts w/ fresh cream
- NY Baked Cheesecake w/ berry coulis and fresh cream
- Sticky Date pudding w/ butterscotch sauce
- Citrus Tart w/ Chantilly cream | Apple Tart w/ Brandy custard

### VEGAN & VEGETARIAN

- Wok tossed tofu with Asian vegetables, fresh mint, chilli lime & soy dressing
- Nasi Goreng, Indonesian fried rice with vegetables in hoisin sauce
- Salad of roasted butternut pumpkin, baby beetroot, baby spinach, toasted pepita seeds, cherry tomatoes, cucumber and red onion, with a balsamic reduction
- Cauliflower steak served with hummus, baby beetroot, quinoa, and a drizzle of curry sesame oil
- Egyptian roasted eggplant with Fattoush salad, served on beetroot hummus

Please Discuss All Dietary Requirements with Our Events Management Team Prior to Ordering Your Menu Choices.  
All meals are accompanied with a dinner roll.

## SIT DOWN MENU

**2 Course Alternate Drop**  
(Entrée & Main or Main & Dessert) **\$50 p.p**

**3 Course Alternate Drop**  
(Entrée, Main, & Dessert) **\$65 p.p**

## SHARE PLATTER MENU

Each Platter Serves up to 10 Guests

### PLEASE SELECT QUANTITY OF PLATTERS

	QTY
<b>Bakers (50p)</b> Mini meat pies, cocktail sausage rolls, selection of mini quiches, spinach & feta rolls	<b>\$90</b> <input type="checkbox"/>
<b>Asian (50p)</b> Peking duck spring rolls, chicken satay skewers, vegetable gyoza, Korean BBQ wings	<b>\$90</b> <input type="checkbox"/>
<b>Sliders (20p)</b> Cheeseburger, pulled pork, char grilled vegetables, grilled chicken	<b>\$100</b> <input type="checkbox"/>
<b>Neptune (50p)</b> Panko prawns, salt & pepper calamari, fish pieces, battered scallops	<b>\$150</b> <input type="checkbox"/>
<b>Fruit &amp; Cheese</b> Fresh seasonal fruit, variety of cheeses served w/ crackers	<b>\$70</b> <input type="checkbox"/>
<b>Sandwich (10)</b> Chefs selection of freshly made sandwiches	<b>\$90</b> <input type="checkbox"/>
<b>Sushi (50p)</b> Selection of fresh sushi served w/ soy sauce, pickled ginger and wasabi mayo	<b>\$90</b> <input type="checkbox"/>
<b>Fruit</b> Variety of seasonal fruits	<b>\$50</b> <input type="checkbox"/>
<b>Sweets (50p)</b> Selection of mini desserts and muffins	<b>\$85</b> <input type="checkbox"/>
<b>Childrens (50p)</b> Chicken dino nuggets, party pies, sausage rolls, cocktail frankfurts, hot chips	<b>\$75</b> <input type="checkbox"/>
<b>Wake Menu</b> Sandwich and half scone w/ jam & cream, tea and coffee	<b>\$15 p.p</b> <input type="checkbox"/>

Please Discuss Dietary Requirements with our Events Team. Butler Service is Available at Additional Cost.

## CELEBRATION CAKES

All externally brought cakes will be charged at \$3.50 per person to be cut and served by our team.

**\$3.50 PER PERSON**