



Buffet Lunch & Dinner

2019

Our menus have be specifically designed to be balanced meals while giving you as much freedom of choice as possible.

We use fresh, local and seasonal produce where possible and most dishes are made in house by our team of dedicated chefs.

To try to cater for as many of our guest's requirements as possible we have included a large number of gluten free, dairy free, vegetarian and vegan dishes.

We aim to give you the ability to offer any delegates with dietary requirements as much selection as possible.

These options are indicated by the following icons next to the food items



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts

Buffet Lunch & Dinner Selections Minimum 20 people

LUNCH PRICING

includes rustic rolls

Chef's Selection \$29.50 pp

one main, one vegetarian, one side, two salads, one sweet item

Your Choice \$33.00 pp

one main, one vegetarian, one side, two salads, one sweet item

Mojo tea & coffee \$4.50 pp

DINNER PRICING

includes rustic rolls

\$55 pp

Three mains, one vegetarian, two sides, three salads, one sweet item

\$67.50 pp

Three mains, one vegetarian, two sides, three salads, two sweet items

Mojo tea & coffee \$4.50 pp

MAINS

Baked market fish, poached prawn & coconut curry, lemon 

Chicken tikka, tomato, coconut, chilli, coriander  

Chilli plum chicken, orange, mint, sesame seeds  

Chicken coq au vin, mushrooms, red wine, garlic, thyme 

Beef & oregano lasagne, pomodoro sauce, mozzarella

Braised beef, root vegetables, garlic, rosemary  

Slow cooked minted lamb, baby peas, roasted garlic  


Seared lamb loin cutlets, braised tomato, olives, basil  

Lamb rogan josh, tomato, ginger, garlic, coriander  

VEGETARIAN

Chickpea & cauliflower curry, coconut, chilli, coriander  

Spiced potato & green pea curry   

Italian bean, tomato, mushroom & spinach lasagne, mozzarella 

Vegetable tortellini, roasted pumpkin, sundried tomato, feta cream 

Fried gnocchi, button mushroom, spinach, pomodoro sauce, parmesan 

Vegetarian sweet corn & black bean enchiladas, avocado sour cream 

SIDES

Caramelised root vegetables, thyme 🌿🚫🚫

Potato onion gratin, shaved parmesan, thyme 🌿🚫

Oven roasted potatoes, garlic, rosemary 🌿🚫🚫

Fragrant rice, crispy shallots 🌿🚫🚫

Steamed almond cous cous 🌿🚫🌿🥜

Seasonal vegetables, olive oil 🚫🚫

SALADS

Pineapple & raisin coleslaw, coriander lime dressing 🌿🚫🚫🌿

Iceberg lettuce, smoked chicken, garlic croutons, shaved parmesan, ceasar dressing

Market salad, tomato, cucumber, sprouts, capsicum, red onion, house dressing 🌿🚫🚫🌿

Pear & blue cheese salad, toasted hazelnuts, baby leaves, cranberries 🌿🚫🥜

Roasted pumpkin & broccoli salad, goat's cheese, sundried tomato 🌿🚫

Greek salad – tomato, cucumber, red onion, pitted olives, persian feta, olive oil 🌿🚫

Roasted vegetable & lentil salad, vine tomatoes, fresh herbs, balsamic 🌿🚫

Tex-mex black bean & pasta salad, sweet corn, chilli lime dressing 🌿

SWEET

Mini meringues, whipped cream, maraschino cherry 🚫

Flourless chocolate cake, white chocolate truffle 🚫

Custard & fruit tartlets

Mini berry meringue pies

Chocolate dipped profiteroles

Spiced pear & cranberry strudel, whipped cream

Banoffee tartlets, whipped cream

Chef's selection of assorted sweet slices (gf included) 🚫

Warm apple crumble, vanilla bean cream 🍃

Diced tropical fruit cocktail, passion fruit syrup 🍃🚫🚫🍃

NZ cheese selection, grapes, fruit relish, assorted crackers 🚫

BUFFET ADDITIONS

CARVERY SELECTIONS / \$7.50 per person

Garlic rosemary studded lamb leg, mint jelly, rosemary jus 🚫🚫

Fennel & thyme roasted pork loin, apple sauce, pan gravy 🚫🚫

Mustard crusted beef sirloin, horseradish cream, red wine jus 🚫

Manuka honey glazed smoked champagne ham, peach & apricot relish, pan gravy 🚫🚫

BUFFET ACCOMPANIMENTS

Served to the buffet or table

House made dips, toasted rustic breads / \$5.50pp

NZ Antipasto platter / \$12.50pp

NZ Cheese selection / \$15.50pp

Diced tropical fruit selection / \$7pp

Whole orchard fruit selection / \$5.50pp
