

Buffet Craving

All buffets include freshly baked bread baskets, butter & condiments.
Price **includes** one staff member for three hours*, crockery, cutlery, chafing dishes

The Roasting	Roast of the day (lamb, beef, chicken), salad and veggies
The Quick Nosh	Craves selection pasta dish, meat dish, salad and veggies
The Winter Warmer	Choose two mains (below), salad and veggies
The Whole Nine Yards	Choose three mains (below), salad, veggies and two canapé sized desserts

Pricing	10-30 pax	31-60 pax	61-90 pax	91+ pax
The Roasting	\$33.30	\$31.40	\$30.90	\$28.90
The Quick Nosh	\$35.40	\$32.70	\$31.00	\$30.50
The Winter Warmer	\$44.30	\$41.50	\$39.80	\$39.40
The Whole Nine Yards	\$55.50	\$52.70	\$51.00	\$50.60

Decadence - Add dessert to any of the above menus for an additional \$9.90 per person (two choices)

Based on weekday rates only (weekends attract a surcharge. Above 40 pax extra staff will be required (not included in price))

MAINS

Oven baked ocean trout, lemon and dill vinaigrette (GF & D)
Chicken breast roulade stuffed with semi dried tomato, wilted spinach and feta, jus gras (GF)
Chargrilled aged porterhouse, creamy green peppercorn sauce (GF)
Rolled lamb belly with black garlic and rosemary jus (GF & DF)
Egg tagliatelle, extra virgin olive oil, baby romas, torn basil and garlic infused farmers cheese (V)
Pan seared barramundi, saffron beurre blanc (GF)
Pan tossed gnocchi, sage butter, pinenuts and caramelized butternut squash (V)
Roasted eye fillet, forest mushroom jus and horseradish cream (GF)



SIDES

Potato fondant GF & DF
Steamed broccolini and slivered almonds GF
Classic potato gratin GF
Roasted Dutch carrots
Creamy mashed sweet potato

SALADS

Roast Pumpkin, radicchio and ricotta salad, lime and chilli
Roasted bell pepper and cous cous salad
Quinoa salad, beetroot, pumpkin, Persian feta
Sugar snap pea salad, shaved onion, radish, basil and mint
BBQ asparagus salad, spinach, quinoa, goats curd, peach
Sumac dressed roast root vegetable salad

DESSERT

Dark chocolate mousse, spiced strawberry galette
Warm chocolate fondant, Prosecco and raspberry sorbet and berry mallow
Vanilla bean panna cotta, minted orange salad
Lemon curd tart, spiced rhubarb coulis
Dark chocolate and hazelnut brownie, stout ice cream and berries
Sticky banana date pudding, brandied anglaise, salted caramel popcorn

[All Prices Include GST]