

Buffet Menus

Buffet A – \$40 per person

Cold Items

An array of oven fresh bread rolls and loaves
Chef's selection of garden fresh salads
Tomato and bocconcini with pesto dressing
Assorted condiments and dressings

Hot Items

Lightly crumbed chicken fillets topped with tomato and herb sauce
Roasted lamb with rosemary and garlic, served with mustards and relishes
Coconut and lime infused reef fish with red curry sauce
Stir fry seasonal vegetables
Roasted herb baby chat potatoes

Dessert

Chefs selection of desserts to include cakes, tortes and cheesecakes
Platter of seasonal fresh fruits with passionfruit coulis
Freshly brewed coffee and a selection of teas



Buffet B – \$50 per person

Cold Items

An array of oven fresh bread rolls and loaves
Smoked ham, salami and shaved turkey breast platter
Chef's selection of four garden fresh salads
Assorted condiments and dressings

Hot Items

Chicken curry with poppadums, steamed basmati rice and mango chutney
Grilled reef fish and mussels with tomato, white wine and basil sauce
Mustard crusted roast beef with horseradish sauce
Stir fried fresh seasonal vegetables and herb roasted baby chat potatoes

Dessert

Chefs selection of desserts to include gateaux, cakes, tortes, profiteroles and cheesecakes
Platter of seasonal fresh fruits with passionfruit coulis
Freshly brewed coffee and a selection of teas

Minimum 30 guests.

Menus and prices are subject to change.

Winner – AHA Awards "Best Function Venue"

Buffet Menus

Buffet C – \$60 per person

Cold Items

An array of oven fresh bread rolls and loaves
Fresh oysters and king prawns (2 per person)
Whole Tasmanian salmon with dill mustard
Smoked ham, salami and shaved turkey breast platter
Chef's selection of five garden fresh salads
Assorted condiments and dressings

Hot Items

Fillets of chicken marinated in tandoori spices and drizzled with light coconut curry sauce
Aged beef medallions with a sage and sundried tomato jus
Grilled barramundi fillets topped with lobster bisque sauce
Mustard crusted roast beef with horseradish sauce
Stir-fried garden fresh vegetables with sesame and ginger
Potato gratin; Steamed rice

Dessert

Chefs selection of desserts to include gâteau's, cakes tortes, profiteroles, and cheesecakes
Platter of seasonal fresh fruits and cheese
Freshly brewed coffee & a selection of teas and petit fours

Minimum 30 guests.

Menus and prices are subject to change.



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