

BUFFET MENU



BUFFET 1

Garlic Bread
Penne Bolognese
Fresh linguine pasta, chicken, chorizo, rocket, roasted peppers, chili & parmesan drizzled with olive oil.
Creamy fettuccine Carbonara
Meat lovers Pizza - ham, bacon, beef, pepperoni, cheese, bbq sauce
Hawaiian Pizza - ham, pineapple, cheese
Supreme Pizza - ham, pepperoni, roasted peppers, onions, olives, mushroom, pineapple, cheese

* minimum 30 guests

\$19 pp

BBQ BUFFET

Beef Sausages & caramelized onion
Tender rib fillet steaks
Blackened Cajun chicken breast
Green tossed garden salad w' balsamic glaze
Creamy Potato Salad
Fresh bread
Condiments: BBQ sauce, Tomato sauce, Aioli
Fruit Platter

*minimum 20 guests

BUFFET 2

Tender Angus roast beef w' a rosemary scented jus
Slow cooked Indian lamb korma
Traditional Beef Lasagne
Crumbed chicken schnitzel w' chorizo salsa
Jasmine Rice
Herb roasted chat potatoes
Tableland steamed Vegetables
Creamy Potato Salad
Green tossed garden salad w' balsamic glaze

*minimum 30 guests

\$35pp

\$25 pp

\$30 pp INCL PRAWNS



BUFFET MENU

The JackTM

BUFFET 3

Tender grain fed rib fillets
drizzled with a wine port jus
18 hour Slow cooked roast bourbon
pork served with a creamy pepper
gravy
Thai inspired chicken coconut curry
Creamy fettuccine carbonara
w' bacon & mushroom in a creamy
garlic sauce
Jasmine fragrant rice
Rosemary roasted chat potato's
Medley tableland vegetables
Green country salad w' house dressing
Pavlova w' whipped cream, passion fruit,
kiwi fruit & strawberry compote
A rich chocolate missisipi mudcake

\$45 pp

* minimum 30 guests

BUFFET 4

Macadamia & panko crumbed whiting fillets
w' banana curry mayo
Tender lamb loin chops w' bush tomato
chutney
Osso bucco - beef shanks in a red wine stew
Char grilled chicken breast w' creamy
mushroom reduction
Saffron scented Jasmine rice
Lyonnaise kumara & potato gratin
Panache seasonal vegetables
Mediterranean cous cous salad
Middle Eastern inspired chickpea & rocket
salad
Fresh oven baked dinner rolls
Tiger prawn w' zesty lime aioli cocktail
dipping sauce
Tiramisu cake w' whipped shantiellie cream
Passion fruit cheese cake
Seasonal fruit platter

\$60pp

* minimum 30 guests

