



## DELUXE BUFFET

Specialised buffet menus for groups of 20+ guests

### Carvery

Your choice of two meats from the below selection:

- Mustard smeared veal blade (GF)
- Honey glazed Champagne ham scented with cloves (GF)
- Rolled leg of lamb stuffed with garlic and rosemary (GF)
- Leg of pork with crackling (GF)

### Vegetable Accompaniments

- Thyme scented roasted chat potatoes (V) (GF)
- Panache of seasonal vegetables with herb butter sauce (V) (GF)

### Anti Pasto Platter

- Chefs selection of grilled and marinated vegetables, sun dried tomatoes, olives and dips (GF) (N)

### Salads

- Potato Salad, Caesar Salad (GF no croutons)(V no bacon), Pasta Salad (V), Garden Salad (V) (GF)
- Freshly baked bread rolls and accompaniments

### Afternoon Tea

- Fruit scones & pikelets served with strawberry jam & fresh whipped cream and
- Selection of Australian cheeses with crisp breads, fresh strawberries and dried fruits

### Replacement Afternoon Tea

- Selection of cakes, gateaux and tortes with fresh whipped cream - add \$3.50 per person

### Additional Finger Food

- Additional finger food on arrival - add \$12.50 per person

\* Private carving chef on your buffet for bookings with 50+ guests

\* *Please specify any dietary requirements*