



## BUFFET MENU

### MAINS

Beef lasagne beef ragout through layers of pasta and topped with béchamel sauce  
Pumpkin Ravioli in burnt butter and sage sauce topped with pinenuts  
Chargrilled Chicken Thigh marinated with lemon and fresh herbs  
Roast Pork Belly with apple sauce  
Pulled Beef Brisket with homemade BBQ sauce  
Grilled Chicken in a creamy mushroom sauce  
Beef Tortellini with creamy bacon and mushroom sauce  
Roast Beef with gravy  
Sticky Chicken Wings marinated in our homemade BBQ sauce  
Lamb Shoulder marinated in rosemary, garlic and olive oil then cooked for 12 hours in our woodfire oven  
Cannelloni filled with ricotta cheese and cooked in a rich tomato sauce

### COLD SIDES

Garden Salad Mescaline lettuce, tomato, cucumber, julienne onion, carrot with a light dressing on the side  
Caesar Salad Crispy Cos lettuce with bacon, croutons, Caesar dressing and fresh parmesan cheese  
Rocket, Pear & Parmesan Wild Rocket, thinly sliced pears, shaved parmesan cheese  
Spinach & Roast Vegetable Roasted sweet potato, red onion and pumpkin, tossed through spinach leaves  
Roast Vegetable and Barley Combination of barley, roast vegetables, wild rocket, olives with a balsamic vinaigrette  
Greek Salad Tomato, cucumber, red onions, black olives and feta cheese.  
Tomato & Basil Tomatoes and cherry tomatoes, basil, feta, red onions and Balsamic dressing.  
Traditional Coleslaw Shredded red and white cabbage, carrot in a creamy mayonnaise  
Potato Salad Potatoes, onion and parsley in a homemade mayonnaise  
Egg & Potato Salad Diced potatoes, onions, diced eggs, bacon and parsley in a homemade mayonnaise  
Beetroot and Pumpkin Salad Whole baby beets, roast pumpkin and pine nuts in a tangy horseradish dressing

### HOT SIDES

Baked Potatoes Royal Blue potatoes, cooked whole in their jackets and served with sour cream and chives  
Baked Pumpkin Oven roasted Butternut Pumpkin pieces  
Honey Carrots Thinly sliced carrots, steamed and served with a delicious honey glaze  
Minted Peas A traditional favourite  
Duck Fat Roast Potatoes King Edward potatoes roasted in duck fat until golden  
Sweet Corn Kernels Juicy kernels with a buttery sweet flavour  
Country Potato Bake Sliced potatoes, sautéed onions in a seeded mustard cream sauce  
Cauliflower Gratin Flowerets of cauliflower baked with a cheesy cream sauce  
Roast Vegetable Medley Red capsicum, pumpkin, carrot and zucchini with Rosemary and olive oil

Choice of 3 Mains and 4 Sides \$35pp

Minimum of 30 Guests