

# Carvery



## Menu Choice

### Two Course

2 Meats

2 Desserts

**\$42.00 Per Person**

### Two Course

3 Meats

3 Desserts

**\$47.00 Per Person**

### Three Course

2 Entrées

2 Main Course

2 Desserts

**\$52.00 Per Person**

### Three Course

3 Entrées

3 Main Courses

3 Desserts

**\$56.00 Per Person**

### Soup

(GF,V)

Chef's Homemade selection

### Entrée - (Alternative Drop)

(GF)

Chicken Satay — *Malaysian marinated Chicken, Coconut and Spices*

(GF,VG,DF)

Tempeh Ribs — *Vegan Ribs with Smokey, savory and slathered in Barbeque Sauce*

(GF,DF)

Scallops Crudo — *Fresh Scallops in a bed of citrus, Olive Oil & Fish Sauce*

(V)

Arancini Balls — *Risotto Balls, stuffed and breaded served with Italian Napolitana Sauce*

(DF)

Peking Duck Spring rolls — *Fucase with duck confit, flash fried, Chilli Ginger Soy & Citrus Zest*

### Main Course

#### Choice of

Roast Scotch Fillet (Bass Strait)

Roast Lamb (Wild Cover)

Roast Pork (Meander Valley)

Roast Chicken

#### All Served with

Roast Root Vegetables

Baked Potatoes

Seasonal Greens

Baked Pumpkin

Minted Peas

### Dessert

#### Choice of

Sticky Date Pudding

Chocolate Mud Cake

Chef's Selection Cheesecake

Chef's Selection Torte

Lemon Tart

Carrot Gateau

Fresh Fruit Salad — *Served with Whipped Cream*

Carvery Menu is set for a minimum of 30 People,  
Home-Baked Bread Roll will accompany all Meals

*Menu prices are valid until 30th June 2025*