

Carvery Menu



Carvery Menu

Two Course

2 Meats
2 Desserts
\$40.00 Per Person

Two Course

3 Meats
3 Desserts
\$45.00 Per Person

Three Course

2 Entrées
2 Main Course
2 Desserts
\$49.00 Per Person

Three Course

3 Entrées
3 Main Courses
3 Desserts
\$53.00 Per Person

Soup

(GF,V)

Chef's Homemade selection

Entrée

(GF)

Grilled Steak Kebab— *Mediterranean Beef & Veg Skewers*

(V)

Jalapeno Cheese Bombs— *Balls formed and coated*

(V)

Hokkaido Scallops— *Served in Japanese Motoyaki Crumb and Mozzarella*

Arancini Balls— *Pumpkin, Fetta, Thyme and Relish*

Peking Duck Spring rolls— *A Crispy Spring roll wrapper encases with Duck, crunchy vegetables, chilli, ginger, soy and citrus zest*

Main Course

Choice of

Roast Scotch Fillet (Bass Strait)

Roast Lamb (Wild Cover)

Roast Pork (Meander Valley)

Roast Chicken

All Served with

Roasted Potatoes

Dutch Carrots

Baked Pumpkin

Baked Cauliflower Gratin

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 2024