

Breakfast Buffet

\$ 27.00 per person

- ☯ Streaky bacon, scrambled eggs, hash browns, baked beans, herbs, grilled tomatoes, sausages, bread, toast, jam, sourdough, croissant cereal, muesli, fruit salad, yoghurt

- ☯ Selection of Tea & coffee

BUFFET MENU

Please note that all prices are inclusive of GST
15 people minimum order



Number One Taste

Lunch / Dinner Buffet

Standard serve with bread roll & green salad

- ☯ \$ 52.50 pp (3 main, 2 side, 1 dessert)
- ☯ \$ 69.50 pp (4 main, 2 side, 1 dessert)
- ☯ \$ 87.00 pp (5 main, 3 side, 2 dessert)
- ☯ \$ 110.00 pp (6 main, 3 side, 2 dessert)

MAIN

- Chicken adobo** - Served with rice (GF)
- Teriyaki chicken** - Served with rice (GF)
- Coffee beef cheek** - Red wine coffee stock slow cooked with garlic herb jus (GF)
- Korean BBQ ribs** - Serve with apple slaw & smoked BBQ sauce (GF)
- Angus sirloin** - Herb grilled with mushroom, garlic potato, red wine jus (GF)
- Lamb shoulder** - Herb garlic roast served with chef-special spicy jus (GF)
- Steamed mussel** - White wine steamed served with green coconut curry sauce
- Glazed ham** - House glazed served with pineapple-raisin sauce
- Grilled halloumi** - Roast cauliflower, green peas, herb poached quinoa, truffle oil
- Penne carbonara** - Grilled chicken, bacon, mushroom, creamy sauce & truffle oil
- Penne Bolognese** - Homemade Bolognese, Italian tomato sauce & parmesan

SIDES

- Seasonal vegetable** - Oven roast with chef-special herb mix (GF)
- Creamy cauliflower & broccoli** - Oven roast with chef-special herb mix (GF)
- Herb butter potato** - Special seasoning herb mix & garlic butter (GF)
- Garlic beans & carrot** - Served with toasted sliced almond (GF)
- Caesar salad** - Grilled chicken, crispy bacon, crostini, anchovies

DESSERT

- Chocolate brownie** - Chocolate sauce, seasonal berry compote (GF)
- Chocolate mousse** - Chocolate sauce & seasonal berry compote (GF)
- Fruit & yoghurt** - Seasonal fruit salad served with plain yoghurt (GF)