

## 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)

# BUFFET MENU



Number One Taste

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

## MAIN

- Glazed chicken** - Chef special glazed chicken thigh, crispy garlic, coleslaw
- Stuffed chicken** - Smoked spinach feta stuffed chicken breast, truffle oil
- Coffee beef cheek** - Red wine coffee stock slow cooked served with garlic herb jus
- Smoked BBQ ribs** - Serve with apple slaw & smoked BBQ sauce
- Angus sirloin** - Herb grilled served with mushroom, garlic potato, red wine jus
- Lamb shoulder** - Herb garlic roast served with chef-special spicy jus
- 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
- Butter chicken** - Served with steamed rice
- Spaghetti carbonara** - Grilled chicken, bacon, mushroom, creamy sauce & truffle oil
- Spaghetti bolognese** - Homemade bolognese sauce, Italian tomato sauce & parmesan

## SIDES

- Seasonal vegetable** - Oven roast with chef-special herb mix
- Roasted cauliflower** - Oven roast with chef-special curry mix
- Minted baby potato** - Special seasoning herb mix served with fresh mint
- Caesar salad** - Grilled chicken, crispy bacon, crostini, anchovies
- Garden salad** - Serve with homemade salad dressing

## DESSERT

- Chocolate brownie** - Chocolate sauce, seasonal berry compote
- Pinkalicious bites** - **Gluten free & vegan**
- Fruit & yoghurt** - Seasonal fruit salad marinated in minted fruit juice served with plain yoghurt