

Carvery Buffet Menu

Main Course

Meat Selection

Please select 3 from the following - (eg.pork, lamb,fish)

Roast leg of pork with crackling & apple sauce.
Mustard & pepper crusted beef
Roasted breast of turkey served with cranberry sauce.
Garlic & rosemary roast leg of lamb.
Baked glazed ham on the bone.
Succulent seasoned & roasted chicken.
Grilled fish of the day with herb crust & lemon wedges.

Accompanied by:

Hot Potatoes.
Roast medley of vegetables. *(pumpkin, sweet potato, carrot & onion)*
Pan gravy & assorted condiments.

Salad Selection - *Please select 3 Fresh Salads*

Creamy potato salad with seeded mustard.
Traditional tangy coleslaw with spring onions.
Tossed garden with vinaigrette.
Greek with fetta & semi sundried tomatoes.
Caesar with lashings of parmesan cheese.
Steamed asparagus, cherry tomato, macadamias with a red wine vinaigrette.
Penne pasta with semi sundried tomatoes & basil pesto dressing.
Green bean with bacon, fetta cheese & creamy mustard dressing.
Roma tomato & bocincinni salad with Tuscan style croutons & balsamic glaze.
Wild rocket, roasted sweet potato, beetroot & Spanish onion, drizzled
with red wine vinaigrette.
Antipasto Salad – marinated artichokes, olives, sundried tomatoes &
char-grilled capsicum drizzled with garlic oil.
Marinated button mushrooms with baby spinach shaved parmesan
& roasted red capsicum

Salad Selection Continued

Chickpea, brown lentil & green beans served with rocket & roasted capsicum.
Roasted mushroom & cous cous with fresh herbs and semi sundried tomatoes.

Asian infused noodle salad.

Goats cheese, rocket & brown lentils with a zesty lemon dressing.

Mediterranean quinoa with toasted pine nuts & sultanas.

Roasted pumpkin & spinach tossed with sunflower seeds & basil pesto.

Turmeric rice with crispy bacon & toasted almonds.

Pumpkin ravioli with red pesto, basil leaves and rocket.

Dessert Selection - Please select 2 desserts

Individual pavlova with fresh fruits.

Fresh fruit tarts with crème patisserie.

Baked blueberry cheesecake.

Fresh fruit salad in season.

Lemon curd pavlova roulade.

Warm apple, apricot & pistachio strudel.

Lemon curd tart.

Tiramisu with Frangelico cream.

Chilled raspberry topped cheesecake.

Individual Berry Romanoff.

Chocolate & hazelnut brownie.

White chocolate & mango cheesecake.

Individual apple and blueberry crumble with anglaise.

Sticky date pudding with butterscotch sauce.

Zesty lime & coconut tart.

Raspberry & white chocolate mousse.

Lemon meringue tartlet.

Chocolate & berry pavlova roulade drizzled with chocolate ganache.

Baked lemon cheesecake.

Steamed Chocolate pudding with jaffa sauce.

Vanilla bean panna cotta served with lashings of chocolate & berry coulis.

Tasmanian Cheese & fruit platters – add \$5.00 per person

\$55.00 per person 2 courses