



Drop-Off Buffet Menu

main course

chargrilled eye fillet on creamy mash with a shiraz jus (gf)
coconut chicken adobo with steamed rice (gf, df)
perri perri chicken thigh with cous cous (df)
tasmanian salmon on greens with orange maple glaze (gf, df)
terriaki beef with sushi rice and tomato onion salad (gf, df)
barramundi on broad beans, asparagus, zucchini ribbons and roasted sesame (gf, df)
chicken schnitzel with tomato and parmesan
slow roasted lamb shoulder, warm potato salad with dill and lemon (gf, df)
gnocchi, mediterranean vegetables, spinach and tomato and capers (v)
indian spiced lamb curry and basmati rice (gf)
pumpkin, roasted capsicum, eggplant with lemon yoghurt and spinach fetta golzeme (v)
thai chicken curry with steamed rice (gf, df)
beef tortellini with slow braised beef cheeks and peas

side dishes

fresh garden salad (v, gf, df)
caesar salad
crisp asian vegetable salad with a lime chilli dressing (gf, df)
spinach, bean, asparagus, walnut and sesame salad (v, gf, df)
tomato, bocconcini, basil, olives and mixed greens (v, gf)
pear, fennel, cucumber ribbons with radicchio and butter lettuce (v, df, gf)
roasted pontiac salad with seeded mustard (v, gf, df)
pasta with pesto, cherry tomatoes and pinenuts (v)
salad of radicchio, orange, pomegranate and ricotta (v,gf)
cypriot salad with quinoa
steamed seasonal vegetables (v, gf, df)

extras:

desserts

add one dessert dish for an extra \$9pp
add two dessert dishes for an extra \$14pp

platter of fine australian cheeses with fruit, nuts and lavosh
baked lemon cheesecake
little apple pies and double cream
flourless chocolate cake and mascarpone (gf)
lime coconut panna cotta with mango salsa (gf)
spiced chocolate cake with coffee cream
flan de queso double cream

the self serve buffet is delivered in chafing dishes
(crockery, cutlery, linen and set up/service staff can be provided if required)



option #1

one main course selection and one side is served with bread rolls
minimum 10 guests
\$22 pp

option #2

two main course selections and two side dishes are served with bread rolls
minimum 20 guests
\$28 pp

option #3

three main course selections and three side dishes are served with bread rolls
minimum 20 guests
\$36 pp

add one dessert dish for an extra \$9 pp
add two dessert dishes for an extra \$14 pp

minimum orders apply

cbd delivery and equipment pick up incur \$30 charge each
deliveries to other areas attract delivery charges to be advised when order is placed
please allow two working days notice if possible
all prices are exclusive of the 10% gst

payment: terms are cod

seven day accounts with payment by eft or cheque can be arranged for repeat customers,
please call for application form.

visa and mastercard accepted with a 2.5% surcharge

*** Price is subject to change without notice.**

*All food produced on equipment that also handles nuts, soy, gluten, seafood, crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed.