

# BUFFET MENU

## Option 1 \$ 39.50

Please choose 2 mains, 4 sides and 2 desserts

## Option 2 \$ 44.50

Please choose 3 mains, 5 sides and 3 desserts

### Mains

- Beer roasted pork with crackling, pan gravy and apple sauce (GF) (DF)
- Champagne roasted leg of lamb with rosemary, garlic and mint jelly (GF) (DF)
- Roast beef with black pepper sauce (GF)
- Market fresh fish of the day with garlic beurre blanc (GF)
- Green chicken curry with lemongrass and coriander (GF)



### Sides

- Roast potatoes with chervil (GF)
- Steamed basmati rice (GF) (DF)
- Balsamic roasted vegetables (GF) (DF)
- Medley of steamed vegetables (GF) (DF)
- Pumpkin, kumara and parsnip salad (GF)
- Garden greens with italian dressing (GF) (DF)
- Pasta salad with sundried tomatoes, capsicums and spring onions (GF) (V)
- Potato salad with eggs and parsley (GF)



### Desserts

- Fresh fruit salad (GF)
- Chocolate brownie with cream and chocolate sauce
- Pavlova with cream and seasonal fruits (GF)
- Sticky date pudding with brandy custard and cream
- Lemon merengue pie with runny cream
- Selection of ice creams



GF = GLUTEN FREE    GFr = GLUTEN FREE ON REQUEST    DF = DAIRY FREE    DFr = DAIRY FREE ON REQUEST    V = VEGETARIAN