

Buffet Lunch

MAIN COURSE

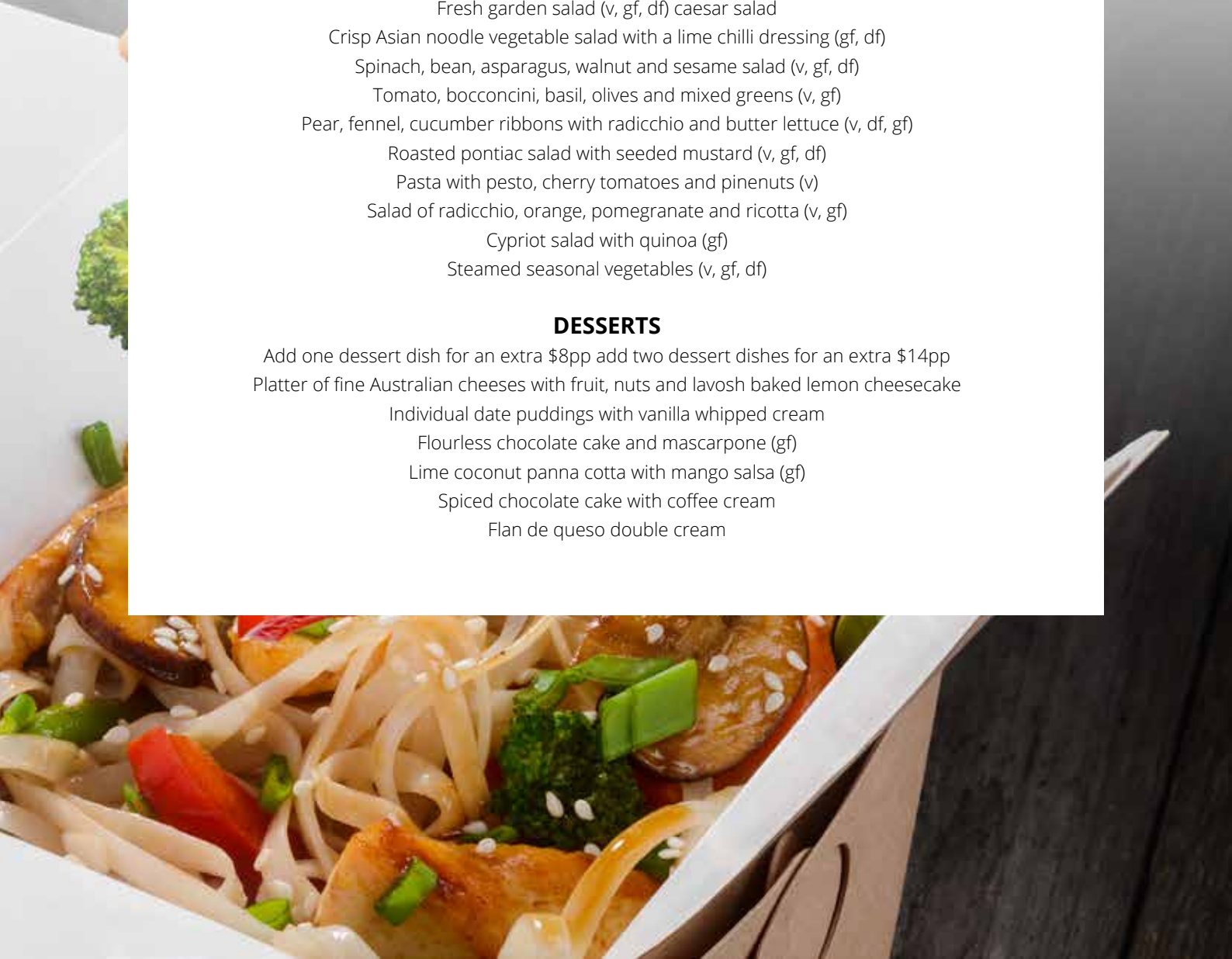
- Seared and sliced rump on creamy mash with a shiraz jus (gf)
- lemongrass and ginger chicken with wok fried greens and rice (gf, df)
- Tasmanian salmon on greens with orange maple glaze (gf, df)
- Terriaki beef with sushi rice and tomato onion salad (gf, df)
- Barramundi on broad beans, asparagus, zucchini ribbons and roasted sesame (gf, df)
- Chicken schnitzel with tomato, roasted onions and parmesan
- Slow roasted lamb shoulder, warm potato salad with dill and lemon (gf, df)
- Thai chicken curry with steamed rice (gf, df)
- Gnocchi, mediterranean vegetables, spinach and tomato and capers (v)
- Moroccan spiced chicken breast, cous cous and preserved lemon
- Pumpkin, roasted capsicum, eggplant with lemon yoghurt and spinach fetta golzeme (v)
- Paella with chicken thigh, chorizo and saffron mayonnaise (gf)

SIDE DISHES

- Fresh garden salad (v, gf, df) caesar salad
- Crisp Asian noodle 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 (gf)
- Steamed seasonal vegetables (v, gf, df)

DESSERTS

- Add one dessert dish for an extra \$8pp add two dessert dishes for an extra \$14pp
- Platter of fine Australian cheeses with fruit, nuts and lavosh baked lemon cheesecake
- Individual date puddings with vanilla whipped 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





Buffet Lunch

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

option #1

One main course selection and two side dishes served with bread rolls
minimum 20 guests @ \$32 pp

option #2

Two main course selections and two side dishes served with bread rolls
minimum 20 guests @ \$36 pp

TERMS

All prices are exclusive of 10% gst

Minimum orders of 20 guests apply

CBD delivery and equipment pick up incur \$40 charge each

Deliveries to other areas attract delivery charges pricing subject to change without notice

Please allow two working days' notice if possible

Payment: terms are COD

Seven day accounts with payment by eft or cheque can be arranged for

repeat customers visa and mastercard attract a 2.5% surcharge

**note: 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

