

All day packages

Option One

All day package \$25 per head incl gst
minimum 20 people

Iced water and mints on tables
Tea, coffee, juice, house made biscuits

Morning tea

Sweet and savoury muffin selection

Lunch

Assorted sandwiches

Afternoon tea

Fresh fruit platters

Option two

All day package \$45 per person incl gst
minimum 20 people

Iced water and mints on tables
Tea, coffee, juice, house made biscuits

MORNING TEA

One menu item of your choice
(Two if 50 people or more)
Fresh fruit platters

LUNCH

Sandwich platters
Baguette platters
House made pies and farmhouse sausage rolls
Fresh fruit platters

AFTERNOON TEA

One menu item of your choice
(Two if 50 people or more)

Morning tea and lunch only \$32.50

Lunch and afternoon tea only \$32.50



Option three

*All day package \$60 per person incl gst
Minimum 20 people*

Iced water and mints on tables
Tea, coffee, juice, house made biscuits
Fresh fruit bowl

MORNING TEA

Two menu items of your choice
(Three if 50 people or more)
Fresh fruit platters

LUNCH

Two meat dishes of your choice
Three side dishes of your choice
Assorted breads and butter
Fresh fruit platters

AFTERNOON TEA

Two menu items of your choice
(Three if 50 people or more)

*Morning tea and lunch only \$45.00
Lunch and afternoon tea only \$45.00*

Option four

*All day package \$75 per person incl gst
minimum 50 people*

Iced water and mints on tables
Tea, coffee, juice, house made biscuits and fresh fruit
bowl

MORNING TEA

Three menu items of your choice
Fresh fruit platters

LUNCH

Choice of buffet below or alternate drop of plated meal
Three meat/seafood dishes of your choice
Four side dishes of your choice
Assorted breads and butter
Fresh fruit platters

AFTERNOON TEA

Three menu items of your choice

*Morning tea and lunch only \$56.50
Lunch and afternoon tea only \$56.50*

MORNING TEA OPTIONS

SWEET

Assorted mini fruit Danishes
 Yoghurt, berry compote granola cups
 Assorted muffins
 Mini pancake stack lemon curd and strawberry
 Waffle, bacon and maple syrup
 French toast, berry compote
 Fruit salad cup, bircher muesli
 Apple, cinnamon and pear crepe
 Creamy porridge cup, roasted nuts and honey
 Fruit and custard tarts

SAVOURY

Ham and cheese mini croissants
 Plain mini croissant
 Chorizo, potato and pesto frittata (gf)
 Corn and bacon potato hash, tomato chutney (gf)
 Spinach, mushroom and fetta tart (v)
 Savoury bagels
 Ham, omelette, spinach, tomato and cheddar wrap
 Mini brioche bacon and egg burger
 Chick pea fritters, tomato relish (v)
 Savoury muffins

AFTERNOON TEA OPTIONS

SWEET

**All are vegetarian*
 Chocolate brownie
 Lemon meringue tarts
 Humming bird health cake (d g)
 Muesli and white chocolate slice
 Scones, berry compote and cream
 Berry cheese cakes
 Chocolate and beetroot health cake (d g)
 Raw cocoa, coconut slice (d g)
 Orange and coconut jellies (g)
 Citrus tea cake

SAVOURY

Spinach and ricotta pastry (v)
 Lamb and cumin scroll
 Brie and onion jam tarts (v)
 Cheese, dried fruit and crackers (v)
 Pumpkin scones, maple bacon butter
 Cucumber and cream cheese finger sandwiches (v)
 Mini savoury muffins (v)
 Pulled pork tart, veg pickle
 Vegetable rice paper rolls (g)
 Smoked salmon Bilini

BUFFET LUNCH OPTIONS

MEAT

Braised beef short ribs, sesame rice, Korean BBQ sauce
 Lamb rump, cranberry and thyme crust
 Chicken breast with walnut, roast garlic and sage stuffing
 Veal schnitzel, mushroom sauce
 Braised beef bourginion, shallots, bacon, tarragon, red wine (d g)
 Lamb korma curry, basmati rice and pappadums (g)
 Crispy pork belly, plum and star anise sauce (d g)
 Moussaka, lamb, potato, eggplant, Greek spices, béchamel sauce (g)
 Gnocchi, braised beef and tomato ragout
 Pan fried chicken breast, green peppercorn sauce (g)
 Chicken, prosciutto and spinach roulade, sundried tomato cream (g)
 Beef fillet, mushroom duxelle and dijon sauce (g)
 Spiced slow roasted lamb shoulder, minted yoghurt and flatbreads
 Scotch fillet, roasted garlic jus (d g)
 Tandoori chicken pieces, raita (g)
 Honey mustard roasted pork loin (d g)
 Thai green chicken curry and jasmine rice (g)
 Ginger and rice wine marinated rump steak, chilli jam
 Chicken medallions, sweet potato, oregano, garlic and lemon
 Roasted lamb leg, anchovy and herb stuffing
 Chicken tikka masala, whole wheat flat breads and yoghurt
 Beef, vegetable or chicken lasagne

SALAD

Roast pumpkin, lentil, goats cheese and greens
 Brown rice salad w dried fruits and green beans
 Potato, sweet potato salad, dill, ham and egg
 Asian style coleslaw w peanuts, sesame, coriander
 and lime aioli (g v d)
 Potato, bacon, spring onion, corn, herbs and garlic aioli (d g)
 Greek, tomato, onion, cucumber, fetta, olives, capsicum,
 vinaigrette (g v)
 Pasta, red pepper, pesto, pine nuts, spinach and parmesan (v)
 Israeli cous cous, craisins, seeds, pumpkin, spinach (v d)
 Garden salad, tomato, cucumber, carrot, onion,
 vinaigrette (g v d)
 Caesar, cos lettuce, croutons, bacon, egg, parmesan
 and anchovy dressing
 Rice noodles, chilli, lime, coriander, cucumber
 and cashews (g d)
 Rocket, caramelised onion, fetta, cherry tomato and
 balsamic vinaigrette (g v)
 Beetroot, sweet potato, fetta, spinach and roasted
 tomato (g v)
 Panzanella – tomato, basil, bocconcini, capsicum
 and croutons w garlic olive oil (v)
 Vietnamese vegetable salad, nuoc cham dressing (d g)
 Green bean and rocket salad, maple walnuts
 and balsamic dressing (v d g)
 Apple, fennel, celeriac and orange and almond salad (v d g)
 Eggplant, chick pea and spinach salad, tahini dressing (v d g)

SIDES

Vegetable stir fry, bean shoots, chestnuts and rice noodles
 Chick pea, tomato, pumpkin and spinach curry
 Mexican vegetable bake, jalapenos and guacamole
 Baby seasonal vegetables, garlic and herb butter
 Roasted root vegetables
 Steamed green vegetables
 Cauliflower and cheese
 BBQ corn cobs
 Grilled Mediterranean vegetables, pesto
 Stir fried Asian greens
 Dauphinoise potatoes
 Creamy royal blue mashed potatoes
 Roasted garlic and herb baby potatoes

(All vegetable sides can be gluten free/dairy free on request)