

# Buffet Menu B

Please choose two Entrée options, three Main options, three Vegetables/Salads options and then two Desserts which includes Tea & Coffee.

## Entrée

Garlic sourdough with a red onion marmalade  
Soup of the day with an oven- baked roll  
Salt and pepper calamari with tomato salsa

## Mains

Pork belly roasted then slowly braised with apple sauce

Chicken chermoula (Moroccan spiced)

Slow-cooked lamb shanks

Roast beef ribeye with garlic and thyme

## Vegetables/Salads

Oven-roasted seasonal vegetables with rocket pesto

Fluffy roasted potatoes with garlic and thyme

Steamed jasmine rice pilaf

Tomato, cucumber and feta salad

Asian slaw with soy dressing

Pan-fried green beans with cherry tomatoes

## Desserts

Fresh fruit salad with mint syrup and whipped cream

Berry Cheesecake

Sticky date with caramel sauce and crème anglaise

Price is \$82.50 per person, minimum of 15 people. The menu must be confirmed 10 days prior to the event day. Prices are subject to change due to market prices. Please confirm pricing when placing your booking.

