



Buffet menu

Starters

Antipasto platters

Main meal

Bread rolls and butter

Roast beef and merlot gravy

Rosemary potatoes

Baked pumpkin

Lemon and Thyme chicken

Slices of Smoked Leg Ham

Salads

Greek salad

Baby spinach and beetroot salad

Pear and rocket

Dessert

Mini Pavlova topped with cream and berries

Choc-fudge slice, double cream and berry coulis

Baked vanilla cheesecake served with almond cream

Fresh fruit platters

Tea, coffee and chocolate mints

\$58.00pp