

Menu

(V) – Vegetarian selections (GF) – Gluten Free selections



Appetizers

- (V) Platter of fresh cut Vegetables and Corn Crackers served with assorted dips
- (V) Vegetarian Spring rolls served with sweet chilli sauce
- (GF) Basil Beef Balls with BBQ sauce

Main

Fresh Seafood

- (GF) King Prawns with Thousand Island & lemon wedges
- (GF) Chilled Sydney Rock Oysters with lemon & limes
- (GF) Whole Baked Salmon Mediterranean style

Delicious Carvery

- (GF) Herb Roast Beef Carvery with mustards & relishes

White Meat

- (GF) Crispy BBQ Chicken Pieces

Also at the buffet

- (V) (GF) Baby Potatoes oven baked with oregano & olive oil, served with sour cream
- (GF) Continental Cured Meats
- (V) Creamy fettucine with mushroom & a burst of fresh Italian Herbs
- (V) Crusty Italian dinner rolls

Salads

- (V) (GF) Home-made Greek Salad
- (V) Finely sliced, traditional coleslaw
- (V) (GF) Freshly tossed rocket, baby spinach and mixed Mesculin greed salad with Italian and French Dressing

Dessert

- (V) (GF) Fresh Fruit Platters
- (V) International Cheeses, Crackers and dried fruits
- (V) Chocolate Profiteroles

Freshly Percolated Coffee & Tea followed by Vagabond Chocolates

Sample menu only

Items may be subject to change without notice

