

DROP-OFF ROAST / BUFFET

DROP-OFF MENU For guest numbers under 40 please call our helpful office staff for a personalised quote

\$40pp (80+ guests) | \$42pp (50-79 guests) | \$46pp (40-49 guests) **incl GST** Delivery fee applies

INCLUDES

Your choice of **2 x Roast Meats or Buffet Dishes** ... *from list below*

Steamed pilaf rice - served with all curries

Your choice of **1 x Potato** ... *from list below*

Your choice of **2 x Salads or Hot Vegetables** ... *from list below*

Freshly baked bread with butter portions

BASE MENU is delivered ready to serve and does not include: plates, cutlery, napkins, serving utensils or staff

ADDITIONAL OPTIONS

Add on biodegradable plates, cutlery and napkins *Main* + \$1.10pp *Dessert* | + \$0.65ppp

Additional roast meat *and / or* buffet dish + \$8.00pp

Additional Hot Vegetable or Salad - *per selection* + \$3.00pp

Desserts (*select 2*) + \$8.00pp

ROAST MEATS

Roast beef with pepper and herb crust (gf/df/h) | Slow roasted beef with merlot jus (gf/df/h)

Classic roast chicken with lemon & thyme (gf/df/h) | Moroccan spiced roast chicken (gf/df/h)

BUFFET DISHES

Thai green chicken curry (gf/df/h) | Butter chicken curry (h) | Satay chicken curry (gf/df/h) | Chicken tikka masala curry (gf/h)

Chicken cacciatore (gf/df/h) | Chicken, mushroom, red capsicum, chardonnay cream sauce (h) | Chicken, mushroom & spinach lasagne (h)

Massaman beef curry (gf/df/h) | Beef stroganoff (h) | Beef lasagne (h) | Beef hotpot (gf/df/h) | Shepherds pie | Vegetarian lasagne (v)

Pumpkin, sweet potato & fresh herb bake (vn/gf) | Spicy roasted vegetable & chickpea curry (vn/gf) | Vegetarian Shepherds pie (v/gf)

DROP-OFF ROAST / BUFFET

POTATO herbed potatoes with oven roasted tomato & onion (vn/gf) | Idaho potatoes with sour cream (gf)
creamy potato bake (gf) | steamed baby chats in parsley butter (gf) | creamy mashed potato (gf)

HOT VEGETABLES vegetable medley (gf) | roasted pumpkin (gf) | mashed pumpkin (gf) | minted peas (gf)
maple & sesame glazed carrots (vn/gf) | cauliflower cheese bake | roasted vegetable bake (vn/gf/nf)

SALADS mixed garden (gf/df) | Greek (gf) | coleslaw (gf) | potato (gf) | Italian pasta | waldorf (gf)
baby spinach, orange & almond (gf/df) | roasted pumpkin, walnut, feta & spinach (gf) | couscous, chickpea, orange & date (df)
roasted pumpkin, chickpea & salad greens (gf/df) | quinoa, almond, olive & lemon (gf/df) - all Salads are Vegetarian

DESSERTS chocolate mud cake | caramel malteazer cake | hummingbird cake | red velvet cake
salted caramel nut tart | lemon lime brulee tart | cherry berry cheesecake | lemon mango cheesecake
Kahlua & hazelnut cheesecake | rocky road cheesecake | orange & almond cake (gf)

NOTE: Our menus are not set in stone, just ask & our talented chefs can create your favorite dish.

(v indicates Vegetarian selection; vn indicates Vegan selection; gf indicates Gluten Free selection;
df indicates Dairy Free; h indicates Halal selection)

FOOD ALLERGY INFORMATION

If you or any of your guests have an allergy or dietary restrictions, please urgently inform us, and we will be happy to accommodate your needs.

DISCLAIMER

Whilst every effort is made to accommodate your dietary requirement, because of the way our products are handled by us and our suppliers, 100% exclusion of items such as gluten, nuts, seeds and other allergens **cannot be guaranteed** and may contain traces of these elements.

PRICING & MINIMUMS

Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.
Prices include GST and are valid from 1 Nov 2024 however are subject to change without notice. Conditions apply - Bookings subject to availability.