

Main Course

LEAN TOPSIDE OF BEEF

Marinated and Garnished with our Special Blend of Herbs & Spices

PRIME LEG OF PORK

Basted with Extra Virgin Olive Oil, and Cooked to Perfection with Rich Golden Crackling

SUCCULENT CHICKEN BREAST

Spiced with Lemon and Herbs

SUPREME HAM

Quality Smoked Ham off the Bone

Pick any (THREE) from above

ACCOMPANIED WITH SELECTION OF CONDIMENTS

Dessert

PAVLOVA

A Kiwi Classic. Light & Delicate, Crisp & Sweet with Fresh Cream & Berries and served with our fresh fruit salad.

CHRISTMAS PUDDING

Traditional Christmas pudding Served with Custard and Cream

Salad

Potato, Bacon & Egg

Agria Potato, Egg, Celery, Bacon Bits, Spring Onion, Red Onion, Red Capsicum, and Parsley in a Mayonnaise Dressing. GF, DF

Mesculin

A Blend of Assorted Lettuce, with Cocktail Tomatoes, Sprouts, with a Coriander Ginger Lime Vinaigrette on the side. GF, VE

Rainbow Coleslaw

A Mix of Red & Green Cabbage, with Carrots & Dressing. V, GF, DF

Bami Goreng

Egg Noodles, Soya Sauce, Broccoli, Onion, Carrot, Chicken, Shrimp, Ham, Peas, Oyster Sauce, Soya Oil, Peanuts & Spices.

Pasta, Broccoli & Cashew

Pasta Shells, Broccoli, Red Onion, Mango Chutney, Red Pepper Mushroom, Cashew Nuts & Dressing. VE, DF

> See our Salad Menu for more Options

Dietary Guide: GF* Gluten Free, V* Vegetarian, VE* Vegan, DF* Dairy Free

\$55.00 per person Inc GST Under 14's 1/2 Price Under 5's Free Cutlery, crockery, serviettes, buffet table & linen are all inclusive Prices based on minimum of 40 Adults Difficult access may incur a set-up fee

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