

- BUFFET MENU -

ANTIPASTO

Spiced Hummus, chicken liver pate, salami, olives, caponata, taramasalata.
Crostoni, rice crackers

MAINS

BEEF SIRLOIN GF, DF

Served medium rare, jus, bearnaise.

CHICKEN GF, DF

Roasted whole boned chicken, gravy.

LAMB GF, DF

Slow cooked shoulder, salsa verde, jus.

VEGE GF, DF*

Oven roasted aubergine, peppernata, spiced eggplant, roast tomato, parmesan*

*Vegan cheese available

This option must be pre-ordered on an individual basis

ROASTED POTATOES DF, GF

COS SALAD

Caesar dressing, croutons, parmesan (on side)

ROAST VEGETABLE SALAD DF, GF

Pumpkin, carrot, kumara, rosemary, thyme.

DESSERT

CHOCOLATE BROWNIE GF

Chocolate sauce, vanilla cream.

LEMON CURD TART

Raspberry coulis.

Vegan dessert option available

DUCK ISLAND DAIRY FREE SUNDAE GF

Salted chocolate brownie, dark chocolate, berry drizzle.

\$67.50 pp

Please let your server know of any allergies you may have, and we will do our best to accommodate your needs. Changes are more than welcome but may result in delays and/or changes to taste and appearance of meal, and at certain times we may not be able to accommodate requests.

 GLUTEN FREE  DAIRY FREE  VEGETARIAN  VEGAN