

BUFFET FUNCTION MENU

ALL ITEMS TO BE SERVED BY BREAKERS STAFF

Minimum 30 guests, includes coffee & tea station,
linen table cloths

One Course includes; Mains, sides & breads
Two Courses includes; Mains, sides, breads & dessert

One Course

\$45

PER PERSON

Two Course

\$53

PER PERSON

Mains CHOICE OF 2

CHICKEN CACCIATORE (GF) (DF)

A rustic Italian dish made with tomatoes, onion, olives & capsicum

THAI GREEN CURRY (GF)

Beef strips in a creamy coconut curry sauce made with fresh chilli & coriander

GRILLED HOKI (GF)

White flesh fish grilled with butter & herbs

ROAST BEEF (GF) (DF)

Overnight slow roast beef with a herb seasoning

ROAST PORK (GF) (DF)

Tender roast pork leg with crackling

Breads CHOICE OF 1

GARLIC BREAD

Grilled sour dough loaf smothered with garlic butter

ROTI

Traditional Indian flatbread

DINNER ROLL

Baked dinner roll served with butter

Desserts CHOICE OF 2

PAVLOVA (GF) (V)

Decorate your own pavlova with seasonal fruit & Chantilly cream

MOUSSE (GF)

Fluffy strawberry mousse

CHOCOLATE CAKE

Delicious moist chocolate cake

APPLE PIE

Warm apple pie served with custard

Sides CHOICE OF 3

POTATO GRATIN

Baked layered sliced potato with cream & cheese

STEAMED VEGETABLES (GF) (V)

Fresh steamed vegetables tossed with butter

GARDEN SALAD (GF) (DF) (VE)

Mixed lettuce, sliced cucumber, tomato & onion

COLESLAW (GF) (V)

Shredded cabbage, onion & carrot tossed with a creamy mayonnaise

RICE (GF) (DF) (VE)

Boiled fluffy jasmine rice

PENNE PASTA (DF) (V)

Al dente penne pasta

BBQ Buffet **\$35_{pp}**

150G SCOTCH FILLET STEAKS

THIN BEEF SAUSAGES

MARINATED CHICKEN THIGH FILLETS

FRIED ONIONS

TOMATO & BBQ SAUCE

GARDEN SALAD | COLESLAW

V: VEGETARIAN GF: GLUTEN FREE DF: DAIRY FREE VG: VEGAN