

Buffet Lunch & Dinner

Hot – 4 selections

- Mild Authentic Indian Curry* with saffron pilaf rice
Braised beef and chorizo cassoulet
- Chinese 5 spice fried chicken* with grilled spring onion
- Medium roasted beef sirloin* finished with onion gravy and fried rosemary
- Baked salmon* in cream and white wine sauce topped with fresh chopped dill and lemon wedges
- Lamb Ragout* with penne pasta

Salad – 3 selections

- Cos lettuce, shaved parmesan*, herbed croutons and lardons with Haus Caesar dressing
- Roasted pumpkin & chickpea salad* finished with baby spinach and dukkha
- Danish feta*, Kalamata olives, Spanish onion, cucumber and vine ripped tomatoes topped with fresh oregano, parsley and lemon zest
- Fresh basil pesto pasta salad*, pine nuts, sun-dried tomatoes and
- Orange and cinnamon* infused cous cous and almond salad topped with toasted almond flakes and fresh coriander
- Roasted artichoke*, caramelised onion and parmesan cheese tossed through fresh roquette and herbs

Vegetables & Sides – 2 selections

- Adelaide Hills cheese board with assorted crackers, jellies and preserved fruit
- Seasonal fresh fruit platter
- Herb roasted seasonal vegetables
- Asian vegetable stir fry
- Rosemary roasted baby potatoes

All served with ciabatta dinner rolls and butter medallions

- +Add another choice for \$6/ person
 - +Add mini cheesecake & chocolate brownies to buffet for additional \$6/person
 - +Add tea, coffee and mini juices for additional \$ 5/person
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Minimum 40 people