

# FEASTING MENUS

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A minimum of 30 people required. Meals are designed to be shared amongst the table.

Due to seasonality, all menus are subject to change.

## OPTION ONE 20.5PP

Hot Ham or Beef Rolls

Served with green leaf salad, coleslaw, sliced tomatoes, assorted condiments, fresh bread rolls.

## OPTION TWO 35.0PP

Your choice of any two mains from

- + Traditional Roast Lamb, jus
- + Herb Spiced Southern Roast Chicken, cajun aioli
- + Roast Beef
- + Honey Glazed Ham

Served with

- + Duck Fat Potatoes
- + Garden Salad
- + Coleslaw
- + Selection of breads and dips

## OPTION THREE 55.0PP

SALAD

Your choice of any two

- + Balsamic Vinaigrette Garden Salad
- + Coleslaw
- + Authentic Greek
- + Warm Roasted Vegetables, feta, spinach

MAINS

Your choice of any two

- + Traditional Lamb Roast, jus
- + Herb Spiced Southern Roast Chicken, cajun aioli
- + Black Star Rump Steak
- + Honey Glazed Ham
- + Pasta Napoletana (v)

SIDES

Your choice of any two

- + Fries
- + Roasted Vegetables, extra virgin olive oil, basil pesto
- + Roasted Potatoes, rosemary salt

DESSERT

Your choice of one

- + Pavlova, seasonal fruit
- + Chef's Cheesecake of the day
- + Chocolate Brownie, Chantilly cream

