



### **Barbecue Buffet**

- Rib Fillet Marinated in Soy, Garlic and Lemon
- Bistro Mesquite Smoked Lamb Cutlets – Minted Cucumber Yoghurt
- Chicken Thighs w/ Coriander and Garlic
- Tandoori Chicken Drumsticks
- Famous Straddie Pork Snags
- Chicken Sausages
- Grilled Tasmanian Salmon w/ Middle Eastern Chermoula Rub
- Flash Grilled Peppered Garlic Prawns
- Sauteed Onions and Grilled Mushrooms

### **Fork (Wet) Dish Buffet**

- Seafood Chowder
- Beef Stroganoff
- Butter Chicken
- Creamed Garlic Prawns – Lemon and Fresh Herbs
- Pesto Chicken Penne w/ Bacon and Mushrooms
- Lamb Vindaloo
- Traditional Beef Lasagne
- Cheese Tortellini – Mediterranean Vegetables – Truffle oil
  
- Served with Steamed Rice and Buttered Fettucine

### **Salad/Sides Selection**

(Please Select Choices - for Barbeque and Fork Dish Menus)

Crusty Breads and Rolls  
Idaho (Jacket) Potato w/ Sour Cream  
Grilled Corn on the Cob  
Selection of Condiments (mustards, sauces and dressings)

Curried Chicken, Avocado and Fusilli  
Roasted Pumpkin, Spinach Leaves & Fetta – Toasted Pinenut – Balsamic & Honey Vinaigrette  
Caesar Style Salad – House Dressing  
Creamy Potato, Egg, Parsley and Spring Onion  
Homemade Coleslaw

### **Dessert Buffet**

(Please Select Choices - for Barbeque and Fork Dish Menus)

Lemon Meringue Pie  
Tiramisu  
Apple Crumble Tart  
Fresh Fruit Vacherin  
White Chocolate and Pecan Flan  
  
Cream Chantilly and Vanilla Ice Cream