



Vienna Buffet Package

\$80 per person
(minimum 40 adults)
complimentary tablecloths
per table

\$28 - kids under 12 - 2 course
+ free bowl of ice cream

wood fired bread rolls
with butter portions

Dietary

GF - gluten free | V - vegetarian

VE - vegan | DF - dairy free | EF - egg free

PESC - pescetarian | LF - lactose free

Antipasto - Cold & Hot

Prosciutto wrapped asparagus with shaved parmesan (gf)

Baby mozzarella, roast tomato, caramelized onion frittata (v) (gf)

Arancini four cheese, roast peppers salad (v)

Classic ceasar salad - bacon chips, croutons, parmesan, garlic aioli, boiled egg

Garden salad - tomato, cucumber, red onion, sprouts , red wine vinaigrette

Main Course - Select 2 Dishes - steamed greens & roast potatoes

Baked herb crusted barramundi fillet with capsicum coulis, caponata and fried sweet potato

Chargrilled chicken breast, wrapped with sage prosciutto, pumpkin puree, buttered green beans, haloumi fries

Pumpkin curried, eggplant puree, baby greens, sauted silverbeet, Morrocan cauliflower confit (v)

Asian glazed pork scotch, wasabi hollandaise, steamed Chinese greens, stir fried vegetables (gf)

Desserts

Classic tira misu Home made

sticky date pudding, burnt caramel sauce

Italian meringue New York Cheesecake with roast rhubarb

Kids - 2 Course

Spaghetti napolitiana

Chicken schnitzel, fries and tomato sauce



Sienna Buffet Package

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crusty garlic bread loaves

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Salads - Cold

Rocket and parmesan, balsamic vinegar salad

Tomato , bocconcini, basil red onion salad

Pasta - served with dried chilli & parmesan cheese

Orechiette Alla Boscaiola.

Small thumb pasta with mushroom, bacon, onion & shallots in a creamy sauce

Spinach ricotta stuffed shells with a napolitana sauce

Main Course - served with steamed greens & roast potatoes

Pollo Ai Gamberi Chicken breast

topped with prawns & fresh asparagus in a creamy sauce

Bistecca Ai Funghi Sirloin steak

baby spinach, topped with a field mushroom creamy sauce

Baked Barramundi Fillet

Roast ratatouille, saffron beurre blanc, rocket salad

Kids - 2 Course

Spaghetti napolitana

Chicken schnitzel, fries and tomato sauce