



### COLD RAW SALAD

Salad of mixed green lettuce  
Slices of tomato  
Sliced red onion  
Bread butter pickles  
Tomato raisin chutney  
Beetroot relish  
Sliced beetroot  
Coleslaw  
Avocado puree  
Tasty cheese slices  
Burger cheese slices

### VEGAN SALAD (ON REQUEST)

Dairy free grated cheese  
Roast field mushroom  
Roast peppers  
Grilled eggplant  
Chargrilled zucchini and pumpkin

### TYPES OF SPREADS

Battered onion rings  
Sriracha Aioli  
Garlic Aioli  
Smokey BBQ aioli  
Peri Aioli  
Mustard Pickle Aioli

### TYPES OF BURGER PATTIES

Fried Vegan Schnitzel (ve) (v)  
Grilled wagyu beef pattie 200g  
Charred chicken breast 150g , peri rub (HL)  
Fried fish fillet pattie 150g  
Crumbed chicken schnitzel 150g (HL)  
Southern fried chicken thigh fillet 150g(HL)  
Hickory pulled pork 150g

# PLATFORM BURGER BAR

**\$32 PER PERSON  
(MINIMUM 40 ADULTS)  
SERVED IN  
CHAFFING DISHES**

**-WHERE YOU BUILD  
YOUR OWN BURGER  
FROM BUFFET**

**-INCLUDES HOT FRIES  
& SWEET POTATO  
FRIES**

**-CHOOSE THREE TYPES OF  
BURGER PATTIES**

add an extra  
PATTIE to  
your menu  
@  
\$6 p/p



# ROAST CARVERY BUFFET

**“A” \$40 PER PERSON  
( MINIMUM 30 ADULTS )**

**“B” \$45 PER PERSON  
(MINIMUM 30 ADULTS)**

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**MEDLEY OF CRUSTY  
BREAD ROLLS & BUTTER**

Dietary  
CF - gluten free | V - vegetarian  
VE - vegan | DF - dairy free | EF - egg free  
PESC - pescetarian | LF - lactose free

**“We use the freshest ingredients  
to make our food. ”**

## **CARVERY “A” \$40 P/P**

COLD

Selection of chargrilled vegetables &  
Selection of sliced roast beef, virginia ham

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Chimmi churri      Horseradish Aioli

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Warm chorizo, tomato, feta, spinach salad  
Roast beetroot, goat cheese, rocket, red  
onion salad

HOT

Roast pork shoulder, crackling , apple sauce,  
glazed apples  
Roast veal blade with mustard crust, pepper  
gravy  
Medley roast root vegetables  
Rosemary olive oil chat potatoes  
Steamed green vegetables

## **CARVERY “B” \$45 P/P**

COLD

Selection of chargrilled vegetables  
Selection of sliced roast beef, virginia ham

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Chimmi churri      Horseradish Aioli

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Caesar salad  
Roast pumpkin, Persian feta, quinoa, pine nut,  
tomatoes, eggplant spread, mixed leaf

HOT

Roast lamb shoulder with mustard crust,  
rosemary gravy, mint jelly  
Peri glazed ¼ chicken – breast and maryland  
Medley roast root vegetables  
Rosemary olive oil chat potatoes  
Steamed green vegetables