



Crackling Roast Buffet

MEAT OPTIONS

(3 choices from the following)
Chicken, lamb, pork, beef, hot ham
(Turkey \$2.00 P/H extra)

SALADS/VEGETABLES OPTIONS

(4 choices from the following)
Rice salad, potato salad, creamy pasta, coleslaw,
fried rice, roast pumpkin, baby carrots, green beans, peas, or mixed vegetables.

PLUS

Hot jacket potatoes, a tossed garden salad, pineapple & beetroot.

BREAD

Freshly baked French sticks that are cut and buttered.
Dinner rolls with butter portions +\$0.90 P/H

CONDIMENTS

Homemade gravy, salt & pepper

DESSERTS

(3 or 4 choices from the following)
Chocolate cake, fresh fruit salad, carrot cake, apple danish & custard, cheesecake,

PLATES CUTLERY NAPKINS

Bio main and dessert plates with cutlery and napkins.
China main plates with stainless steel cutlery +\$2.00 P/H

STAFF

Our staff arrive three to four hours prior to the main meal service time
and will cook & prepare all food onsite.

ADDITIONAL OPTIONS

Grazing Table +\$8.50 P/H
Whole Pigs, Lambs or Goats +\$8.00 P/H (min \$400)
Cooked Prawns +\$5.00 P/H
Soft Drinks +\$3.00 P/H
Cake Cutting +\$100

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT

BILLING

We have a minimum of 30 adult guests, however if you have under 60 adult guests a staffing fee of \$150 is charged.

Travel

A travel fee may apply at the rate of \$40 per hour per staff member there and back.

Please refer to our website for pricing, full menu details, terms and conditions