

PREMIUM BUFFET

20 *Minimum People Required*

\$46	2 MAINS, 3 SIDES, 1 DESSERT
\$52	3 MAINS, 4 SIDES, 2 DESSERTS
\$56	4 MAINS, 5 SIDES, 3 DESSERTS

MAINS

CHICKEN

- Grilled Mexican Chicken Enchilada
- Chicken in Creamy Leek Tomato Basil Sauce
Parmesan & Steamed Rice
- Butter Chicken
Steamed Rice, Poppadum
- Satay Chicken Kebabs **GF**
Spiced Peanuts & Steamed Rice

CAFE HIRE COST

Afternoon Cost
 \$250 for a 2.5 hour event. We can set the cafe as you please, and you can decorate if you wish. 10 – 50 pax, available Monday – Sunday, 1.30pm - 6.00pm.

\$500 for a 4 hour event. We can set the cafe as you please, and you can decorate if you wish. 10 – 50 pax, available Monday – Sunday, 6.00pm-11.30pm.

GF = Gluten Free **V** = Vegetarian **DF** = Dairy Free

PORK, LAMB & BEEF

- Honey Glazed Roast Pork & Crackling **GF**
- Crumbed Pork Fillet
Green Pepper Sauce
- Succulent Mustard Roast Beef **GF**
- Beef Filet in Creamy Mushroom Sauce **GF**
- Traditional Beef Lasagna
- Mexican Pulled Beef Tacos **GF**
Texan Salsa & Lime Sour Cream
- Garlic & Rosemary Roast Lamb **GF**
- Lamb Korma
Steamed Rice & Cucumber Riata

SEAFOOD

- Parmesan & Herb Crumbed Reef Fish
Dill Aioli
- Steamed Reef Fish in Lime Beurre Blanc **GF**
- Salt & Pepper Calamari Thai salad **GF**
Lime & Chili Dressing

VEGETARIAN

Vegan available on request

- Pumpkin & Spinach Lasagna **V**
- Spinach & Ricotta Tortellini **V**
Roast Pumpkin, Cherry Tomato & Garlic Sauce
- Indian Chickpea Curry **V**
Mango Chutney

SIDES & DESSERTS ON NEXT PAGE

CUISINE ON BOWEN

PREMIUM BUFFET

SIDES

SALADS

Fresh Spring Garden Salad **GF V**

Baby Cos Caesar Salad

Tangy Red Cabbage Slaw **GF V**

Potato Salad **GF**

Bacon Egg & Dill

Greek Salad **GF V**

Kalamata Olives & Feta

Steamed Jasmin or Coconut Rice **GF V**

Brown Rice Salad **V**

Roasted Carrot, Feta & Pinenuts

Roast Beetroot, Feta & Spinach Salad **V**

VEGETABLES

Creamy Sweet Potato & Potato Bake **V**

Cauliflower & Broccoli Cheese Bake **V**

Roast Pumpkin & Sweet Potato **GF V**

Rosemary & Garlic

Steamed Seasonal Vegetables **GF V**

Garlic Butter

Buttery Corn Cobbett's **GF V**

Baked Potatoes **GF V**

Sour Cream

Roasted Garlic Chat Potatoes **GF V**

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DESSERTS

Apple Crumble

Custard

Warm Chocolate Brownie **GF**

Vanilla Ice-Cream

Steamed Sticky Date Pudding

Butterscotch Sauce

Profiteroles

Chocolate Sauce

New York Baked Cheesecake

Pavlova **GF**

Vanilla Cream & Berries

Fresh Fruit Salad & Ice Cream

Nutella Donuts

Salted Caramel Cheesecake Tart

