

FUNCTION BUFFET MENU

CHEF'S CHOICE CANAPÉS

(Chefs will choose a selection from this list)

Macaroni and cheese croquettes, ketchup aioli	Maple beef gravlax, blini pancake, horseradish cream
Flame grill meatballs, adobo aioli	Panko crumbed chicken skewers, piri-iri sauce
Salmon ceviche in chinese spoons	Beef chimichanga, chimichurri sauce
Spanish empanada w/ sour cream sofrito	Fried chicken ribs, buffalo, ranch, & honey sesame

MAIN ROAST CARVERY BUFFET

Roast porterhouse of yearling beef w/ sea salt & cracked pepper
Roasted potatoes w/ caramelized garlic
Roasted pork loin with maple glaze
Steamed seasonal vegetables w/ dill butter
Chicken breast marinated in herb pesto
Roasted pumpkin & carrot
Pasta salad w/ ham, capsicum, seeded mustard & dill vinaigrette
Fresh tossed garden salad
Asian noodle salad
Bread rolls and butter

DESSERT BUFFET

Selection of house made desserts
Seasonal fruit platters
Bowls of freshly whipped cream

PRICING

Two course main buffet carvery & dessert - \$40 per person

Three course (canapes, main buffet carvery, dessert buffet) - \$52 per person

Fruit & cheese platters - \$3.5 per person

NOTES:

- Minimum numbers of 40 apply
- Menu may vary slightly due to seasonal produce & prices may be subject to change
- A non-refundable room hire deposit is required to secure your booking. This fee covers the cost of set-up, cleaning and pack-down of the Conservatory Garden. Room hire for Saturday nights in peak season (October-April) is \$550, any other day is \$300. Payments can be made via direct deposit:

Name: Agrim Pty Ltd

BSB: 013 671

Account #: 289625836

- We require confirmation of the booking in writing, either by email or by letter. If we do not receive written confirmation we may re-sell your preferred function date
 - Final numbers & full payment is due 7 days prior to function
 - Public Holiday 20% surcharge may apply
 - Please note all pricing is inclusive of GST
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