



Carvery Menu

A decorative border with intricate floral and leaf patterns in the corners and along the sides, framing the text.

Carvery Menu

\$25.90 per person for 1 course

\$32.90 per person for 2 courses

\$37.90 per person for 3 courses

This carvery package is simple and stylish and can be served as a buffet style in the function room or as a plated service. It is served with complimentary bread and butter and is available to 20 or more people

Simply select two items from each course to be served alternately to your guests

Carvery Menu

Entree

- ~ Freshly Made Seasonal Soup

Main

- ~ A Hearty Roast Meal served with oven roasted potatoes and pumpkin, cheesy cauliflower bake, buttered peas & gravy. Meat choices are:

- ~ Roast Beef (gf)
- ~ Roast Pork (gf)
- ~ Roast Chicken (gf)
- ~ Roast Lamb- additional \$3 per person (gf)



Carvery Menu

Dessert

- ~ Individual Pavlova served with double cream, passionfruit juice, sliced peaches & wafer
- ~ Baked Berry Cheesecake served with double cream & fresh strawberries (gf)
- ~ Chocolate Cake served with double cream & berries
- ~ Citrus Tart served with double cream & berries
- ~ Warm Chocolate Pudding served with cream & berries
- ~ Traditional Bread and Butter Pudding served with rich vanilla ice cream & custard

