BUFFET PACKAGES GOLDEN BEAUTY LEAF

Dukkha Marinated Chicken served with Blistered Cherry Tomato, Basil and Rocket Salad

Apple Cider Braised Pork Roast served with Apple Cider Jus and Roast Beetroot and Watercress

Jewfish Baked in Lemon and Capers topped with Pickled Fennel and Fresh Lemon

Lemon Thyme Roasted Potatoes with Basil Pesto Aioli

Mixed Roasted Seasonal Vegetables

Roasted Apple and Beetroot Salad with Black Rice and Rocket Salad

Cous Cous Salad with Fennel, Cherry Tomato and Basil

Roast Pear Salad with Spinach and Walnut

SILVER WATTLE

Roasted Pork Belly topped with Red Curry Sauce, Lime Wedges, Coriander & Roasted Peanuts

Asian Style Glazed Chicken topped with Sesame & Coriander

Roasted Fish topped with Chilli Tamarind Sauce and Bok Choy

Stir Fried Vegetables

Coconut Steamed Rice

Asian Style Coleslaw

Brown Rice with Bean Sprouts, Capsicum & Lime Salad

Garden Salad

BRONZE DESERT ROSE

Lemon, Garlic & Thyme Marinated Chicken with Caramelized Lemons, Grilled Capsicum & Semi Dried Tomatoes

Greek Style Roasted Lamb Leg with Garlic and Mint Yoghurt and Asparagus

Parmesan & Smoked Paprika Baked Fish Topped with Fresh Lemon and Crispy Capers

Cauliflower, Broccoli and Parmesan Gratin

Balsamic Roasted Medley of Potatoes

Garden Salad

Greek Salad

Couscous Salad with Cherry Tomatoes, Fennel and Basil