

Buffet

Pebble Beach Barbecue

\$25 per person

Minimum 20 guests

Barbecued rib fillet steak

Grilled marinated chicken

Grilled onions

Condiments and sauces

Fresh bakery rolls

Your choice of 3 chef's salads (see below)

Salads:

- Tossed garden salad
- Gourmet potato salad
- Roasted Beetroot, cumin and balsamic
 - Coleslaw with fried noodles
 - Roasted vegetable salad
 - Caesar salad
- Red kidney bean and vegetable salad
 - Bowtie pasta and seafood salad
 - Sweet potato and fetta salad
- Roasted pumpkin, spinach and pepita salad
- Couscous salad with citrus yogurt dressing
 - Greek salad

Augusta Buffet

\$35.00 per person

Minimum 30 guests

Basket of Swiss bread rolls with butter

Roasted vegetable salad

Tomato, basil and boconcini salad with balsamic glaze

Greek salad drizzled with raspberry dressing

Garlic and onion roasted chat potatoes

Steamed corn on the cob with parsley and pepper butter

Baked barramundi with lemon beurre blanc

Mustard rubbed whole porterhouse beef

Marinated chicken

Chef's selection of cakes served with coulis and whipped cream

Additional extras:

\$5.00 per person

Brie, blue, and tasty cheeses with crackers and dried fruit

Tea, coffee & fruit juice station

Price does not include room hire

BUFFET

The Dunes Buffet
\$45.00 per person
Minimum 30 people

Cold meat platter
Your choice of 3 chef's salads (see below)

Salads:

Tossed garden salad

- Gourmet potato salad
- Roasted Beetroot, cumin and balsamic
 - Coleslaw with fried noodles
 - Roasted vegetable salad
 - Caesar salad
- Red kidney bean and vegetable salad
 - Bowtie pasta and seafood salad
 - Sweet potato and fetta salad
- Roasted pumpkin, spinach and pepita salad
- Couscous salad with citrus yogurt dressing
 - Greek salad

Mustard rubbed roasted beef with creamy mash potato

Chicken cacciatore

Lamb Rogan josh

Steamed rice

Warm bread rolls

Condiments and dressings

Panache of steamed vegetables

Chef's selection of cakes, tortes and berry coulis

Fresh fruit & cream and cheese platter

