



Buffet Menu 1

\$45 per person

Soup

Chef's soup of the day

Starters

Make your own salad
Assorted lettuce, julienne of peppers, carrots, cucumber, cocktail tomato, feta, olives, onions
Mixed pickles with a selection of our homemade dressings French, Greek, 1000 island, olive oil and balsamic vinegar
Potato salad
Beetroot salad
Nicosia salad

Mains

Thai chicken and coconut curry
Beef medallions with oyster mushrooms
Fish fillet with rosemary and lime salsa
Spaghetti with basil pesto and red onion
Roast potatoes
Savoury rice
Seasonal vegetables

Desserts

Fruit salad
Chocolate cake
Apple crumble
Profitearoles with mocha cream

Buffet Menu 2

\$50 per person

Soup

Tuscan tomato soup with
Garlic croutons

Starters

Make your own salad
Assorted lettuce, julienne of peppers, carrots, cucumber, cocktail tomato, feta, olives, onions
Mixed pickles with a selection of our homemade dressings French, Greek, 1000 island, olive oil and balsamic vinegar
Potato salad
Smoked fish with lime and cappers
Nicosia salad

Mains

Beef with haricot beans
Chicken with lemon herb marinade
King fish with parsley butter
Penne with garlic and olives
Steamed rice with coconut
Herb roasted potatoes
Seasonal vegetables

Dessert

Fresh fruit salad
Orange and yoghurt cream
Chocolate mousse
Apple crumble

Buffet Menu 3

\$55 per person

Soup

Pepper pot soup

Starters

Make your own salad
Assorted lettuce, julienne of peppers, carrots, cucumber, cocktail tomato, feta, olives, onions
Mixed pickles with a selection of our homemade dressings French, Greek, 1000 island, olive oil and balsamic vinegar
Potato salad
Nicoise salad
Potato salad
Calamari with lime vinaigrette

Mains

Roast leg of lamb
Red wine and herb casserole
Pork medallions with coriander and white wine
Chicken and prawn curry
Tuna loin with tequila salsa
Beef bolognese
Basmati rice with okra
Mediterranean roast potatoes
Seasonal vegetables

Desserts

Fruit salad
Strawberry gateaux
Tropical pavlova roulade
Cream caramel

Buffet Menu 4

\$60 per person

Soup

Corn and leek chowder

Starters

Make your own salad
Assorted lettuce, julienne of peppers, carrots, cucumber, cocktail tomato, feta, olives, onions
Mixed pickles with a selection of our homemade dressings French, Greek, 1000 island, olive oil and balsamic vinegar
Potato salad
Nicoise salad
Avocado salad
Seafood salad

Mains

Roast rump
Beef curry
Chicken breast with avocado and mint
Pork chops with lemon salsa
Red snapper with lemon chilli sauce
Penne with tomato pesto and shrimp
Chinese fried rice
Roast potatoes
Seasonal vegetables

Desserts

Fruit salad
Carrot cake
Crispy meringue and fresh fruit gateaux
Chocolate mousse



Buffet Menu 5

\$65 per person

Soup

Butternut and orange with a hint of coriander served with croutons and freshly baked bread rolls

Starters

Make your own salad

Assorted lettuce, julienne of peppers, carrots, cucumber, cocktail tomato, feta, olives, onions

Mixed pickles with a selection of our homemade dressings

French, Greek, 1000 island, olive oil and balsamic vinegar

Potato salad

Nicoise salad

Tuna salad

Tomato and baby mozzarella salad

Mains

Roast honey and mustard marinated pork belly

Lamb and coconut coriander curry

Chicken breast Picatta

Traditional beef stroganoff with paprika and sour cream

Poached fish with almond butter

Penne with chicken and sundried tomato pesto

Chinese fried rice

Roast potatoes

Seasonal vegetables

Desserts

Apple and cinnamon strudel

Passion fruit and lemon panna cotta with caramel syrup

Coconut and pumpkin cake

Chocolate mousse

Chefs cheesecake