



Carvery Menu 1

Slow roasted beef with merlot jus

Classic roast chicken with leek and herb seasoning

Baked potato

Roast jap pumpkin

Buttered baby beans

Pan juices gravy

Bread rolls and butter

Dijon, hot English, seeded mustards, salt and pepper

Paper plates , napkins and stainless steel cutlery.

Crockery is available at extra cost

\$28.00/head

Dessert menu available on request (from \$4/head)

All dietary requirements catered for. Just ask.

Minimum of 30 guests, under 50 will occur a staffing charge
(Staff charged at \$45/hour, each)





Carvery Menu 2

Roast sirloin of beef with horseradish Yorkshire pudding

Roast leg of pork with crackle and apple sauce

Baked jacket potato and sour cream

Garlic roasted butternut pumpkin

Cauliflower cheese

Minted baby beans

Pan juices gravy

Bread rolls and butter

Condiments, mustards, salt & pepper

Tossed green salad

Coleslaw

Paper plates , napkins and stainless steel cutlery.

Crockery is available at extra cost

\$29.00/head

Dessert menu available on request (from \$4/head)

All dietary requirements catered for. Just ask.

Minimum of 30 guests, under 50 will occur a staffing charge
(Staff charged at \$45/hour, each)





Roast rolls & sides

2 meats in gravy
Grilled onions
Lettuce, tomato, cucumber, cheese.
Coleslaw
Assorted condiments

\$22.00/head

Roast meat rolls

Sliced roast beef & gravy
Grilled onions
Assorted condiments
Crusty bread rolls

All dietary requirements catered for. Just ask.
Minimum of 50 guests. Staffing available upon request (\$55/hr)

\$15.00/head

