



Custom Menu

MAIN COURSE – Buffet Style

Pork Ribs

In a Smokey BBQ marinade cooked over charcoal

Italian Continental Sausage

With a hint of red wine and traditional flavour

Al Minute Scotch Fillet Steak

Seasoned in fresh herbs and spices

Chicken Thigh Fillet

Seasoned with the chefs special European seasoning

Traditional home made Lasagna

Consisting of lasagna sheets, Bolognese sauce, sliced ham, and three cheeses served in a chafing dish

Creamy Potato Bake

Sliced potato together with chunky pieces of ham, onions and finished with two cheeses and the chefs special herbs and spices

Mixed Mediterranean Vegetable Dish

Consisting of eggplant, zucchini, capsicum, onion and pumpkin seasoned in fresh herbs

Italian Lettuce Mix

rocket, radicchio, baby spinach & mixed Italian lettuce with balsamic Italian dressing

Mediterranean Salad

Tomato, cucumber, capsicum, onion, lettuce, kalamata olives and feta cheese dressed in salt, pepper, olive oil and wine vinaigrette

Coleslaw

Dressed with infused lemon juice & olive oil

Potato Salad

With crushed garlic, ground pepper, sea salt, chopped fresh parsley drizzled with lemon Juice & olive oil

Tuscan Ciabatta Bread Roll

With butter sachet

DELICIOUS DESSERT

Italian Mignone Cakes

Cannoli, Chocolate Éclair, Coffee Éclair, Rumbaba, Vanilla Squares, Cream Puff, Chocolate Puff, Hazelnut Puff, Banana Caramel Tart and Fruit Tarts

