

The Orchard Brasserie

2 Course Hot Buffet Menu No 2

Buffet Mains - Choose Two

Char grilled chicken breast w/ a bacon & chive brandy cream

Moroccan chicken breast in a sweet soy & peach relish

Roast lamb rump & caramelized onions in a port wine sauce

Rosemary & garlic studded lamb rump w/ baked onion & red wine sauce

Grilled barramundi fillet, w/ a dill & chardonnay cream sauce

Lemon pepper crumbed barramundi w/ parsley sauce

Roast pork loin w/ a sherry, redcurrant cream sauce

Cajun beef w/ thick tomato & balsamic chutney

Roasted beef sirloin w/ peppercorn sauce

Accompaniments - Choose Five

Roasted garlic & herb potatoes

Mesculin leaf garden salad

Fresh seasonal vegetables

Traditional Greek salad

Rice Pilaf

Char grilled mediterranean vegetables w/ garlic aioli

Pasta w/ sundried tomato & pesto cream

Dessert Buffet - Choose Two Served with chantilly cream

Warm sticky date pudding w/ butterscotch sauce

Steamed apple & caramel sponge pudding

Fresh fruit & berry pavlova

Caramel & brioche bread & butter pudding

Chilled vanilla & strawberry cheesecake

Chocolate Bavarian

**** Cost for this menu is \$35.00 per person**

**** The minimum number of guests we charge for is 30**

**** Menu choices are required a minimum of 14 days prior**

**** Food service time for this menu is approximately 90 minutes**