



Buffet Menus

We are able to tailor the following menus to suit your party and budget:
Minimum for Buffet = 40 people

(Note: Buffet options will require private venue hire, contact us for more information)

Option 1

40+ = \$75.00 per head

60+ = \$65.00 per head

Choose 3 Hot, 5 Salad/Vegetables, 3 desserts

Hot Dishes : (Choose One Roast Only)

Roasts

Roast Beef with gravy & horseradish sauce

Rosemary Roast Lamb with mint sauce

Roast Pork with crackling and apple sauce

Other Hot Dishes

Lamb Kofta Kebabs- with fresh mint chutney

Burgundy Beef with red wine and mushrooms

Beef Korma Curry with mild spices and yoghurt, served with chutney

Balti Mild Butter Chicken Curry with chutneys and sambals

Chicken in Wine with Mushrooms and herbs

Barbecued Fillets of Ocean Catch with lemon and Tartare Sauce

Thai Curry of Fish with fresh fish fillets in a lemon grass, basil & Chilli Sauce

Sri-Lankan Fish Curry - with fresh fish fillets, chillies, tomatoes and Coconut Cream

Vietnamese Fish Fillets - with tamarind, lemon grass, chillies and ginger

Lasagne with taro leaves, tomatoes, roast pumpkin, Mozzarella and basil

Salads and Vegetables

Spiced Basmati Rice

Avocado and coriander salad (seasonal)

Mixed garden salad

Island Papaya Salad with light curry mayonnaise

Pesto potato salad

Rukau (taro leaves) in coconut cream

Char grilled vegetable and kumara salad

Tomato and onion salad

Roast garlic potatoes

Steamed fresh seasonal vegetables with hollandaise

Salad Greens with olives & Feta Salad

Steamed Taro

Desserts

Coconut and lemon cake

Dark Chocolate Mud Cake

Vanilla Panna Cotta with Berry Coulis

Tropical fruit and crème Anglaise tartlets

Chocolate Mousse

Vanilla Creme Caramel

French Lemon Tart

Sticky Date Pudding

Warm Caramel Banana Cake



Tamarind Polynesian Buffet

\$75.00 per person (available for groups of 40 plus in the Main Restaurant)

Hot Dishes :

(Choose One Roast Only)

Roasts

Roast Pork with apple sauce

Roast Beef with Gravy

Roast Lamb with Mint Sauce

Barbecued Fresh Ocean Catch, seasoned and served with lemon & Tartare Sauce

Polynesian Chicken: breast of chicken simmered in coconut cream, tomatoes, ginger and garlic

Ika Mata - island fish salad with coconut cream and fresh herbs

Steamed Rice

Taro

Roast Potatoes

Rukau - taro leaves in coconut cream

Island Papaya Salad

Mixed Green Salad

Desserts:

Island Coconut Layer Cake

Banana Caramel Cake

Fresh Island Fruit Salad with Ice Cream



Maharajah's Banquet

Curry Buffet menu: \$75 per person
(available only in the Main Restaurant for groups of 60 or more)

Starters

Onion Bhaji

Vegetable and Cashew Samosas

Mains: Choose 3

Balti Butter Chicken

Madras Fish Masala

Sri-Lankan Fish Curry - with fresh fish fillets, chillies, tomatoes and coconut cream

Lamb Kofta Kebabs

Beef Korma

Extra:

Gourmet Seafood

Bengali Prawns in Chilli tomato Sauce (10.00 per head extra)

Vegetables

Kashmri Spinach

Bombay Potatoes

Cauliflower, Pea and Carrot Curry

Lentil Dhal

Rice

Steamed Rice

Breads

Chapattis

Chutneys & Assorted Relishes

Mango Chutney

Cucumber & Yoghurt

Tomato & Onion Relish

Fresh Fruit Raita

Desserts

Mango Kulfi

Coconut Cream Caramel



Arabian Nights Party

\$75.00 per head
(available only in the Main Restaurant for groups of 80 or more)

Starters

Warm Pita Bread with Hummus & Tahini

Baba Ghanoush - eggplant dip

Spanakopitas - little Spinach & Feta Pies

Mains

Roasted Moroccan-Spiced Lamb

Chicken Tagine

Char grilled Squid with lemon, pepper and Chermoula spices

Fish fillets with Mediterranean spices, olives, coriander, tomatoes & bell peppers

Lemon & Herb Couscous

Saffron Rice Pilaf

Roasted Eggplant, Pumpkin & Courgette Salad with Feta Cheese

Mixed Leaf Salad

Lebanese Bread

Desserts

Baklava – walnut & lemon syrup Filo pie

Fresh Fruit Platter with lemon yoghurt ice cream

Plum & Cardamom Custard Slice

