

Note: Surcharges apply on public holiday

SCHOOL FORMAL

PIZZA MENU

Margarita **(V)**

Ham & Pineapple

Meat Lovers

Vegetarian **(V)**

STANDING BUFFET MENU SERVED WITH PLASTIC CUTLERY

Roast chicken with Lemon, Garlic and Oregano

Pasta tossed in fresh Tomato, Garlic and Basil **(V)**

Pasta with Pancetta & Mushroom tossed in White Wine, Roast Garlic & Olive Oil Sauce **(V)**

Roasted baby chat potatoes with Rosemary, Parsley and Garlic Butter **(V)**

Mediterranean Roast Vegetable couscous salad with goats cheese and caramelised onion

Mixed garden salad including mixed greens, cherry tomatoes, cucumber, spanish onion, olives and herbed
vinaigrette **(V)**

Freshly baked dinner rolls

ENTREE (ALTERNATE SERVE)

Papadelle pasta infused with chargrilled eggplant, bell pepper and Spanish Green Olives in a pine-nut presto sauce
and shavings of Parmigiano Reggiano (V)

Moroccan Lamb Kebabs resting on a bed of cous-cous with minted yoghurt and crisp pita bread

Blue Room

MAIN COURSE (ALTERNATE SERVE)

Chargrilled fillet of beef tenderloin in a classic red wine jus served alongside baby green beans, confit of tomato
and glazed Noisette of potato

Classic Chicken Kiev on creamy mash potato with broccolini, roasted Jap pumpkin, drizzled with a honey mustard
sauce

Mideterranean vegetable medley consisting of payers of marinated baked vegetables resting on a bed of heirloom
tomato reduction **(V/VN)**

DESSERT BUFFET STATIONS

Chef's Selection of cakes served with whipped cream

Fresh seasonal fruit platters

Freshly brewed Tea & Coffee