

Buffet Extras

Extras in one tray

- LT's Fried Rice \$70
- Boiled Rice \$40
- LT'S Potato Bake \$80
- LT's Creamy Pumpkin Soup \$40
- Spaghetti Bolognaise \$80
- Spaghetti and Prawns \$90
- Penne Arrabiata \$80
- Chicken Breast Stir Fry \$80
- Curried Prawn Stir Fry \$90
- BBQ Pork Ribs \$100

Fresh Seafood

- Marinated Grilled Octopus \$100
- Chilled Prawns (Market Price)
- Fresh Sydney Rock Oysters (Market Price)
- Fresh Grilled Fish \$100

Large Bowl Salads

- Salmon, Haloumi, Avocado Salad \$80
- Seared Lamb, Pumpkin, Avocado and Pinenut Salad \$80

Buffet Option One

Carvery @ \$39 pp (excludes beverages)

Meats – please select three (3)

- Roast leg of pork
- Roast leg of lamb with rosemary and garlic
- Roast rump with mustard and cracked pepper
- Roast turkey breast
- Honey glazed ham

Vegetables and salads to accompany your meat selection – please select three (3)

- Baked potatoes
- Baked pumpkin
- Mixed steamed vegetables
- Creamy potato salad
- Tomato and basil salad
- Caesar salad
- Pasta salad
- Garden salad
- Greek Salad
- Lt's Special Fried Rice

Accompaniments

- Rich pan gravy
- Selection of condiments
- Hot bread rolls

Carvery Extras

Dessert – Shared dessert platters of chef's cake selections \$5.00pp

Dessert – Individual dessert, selections upon request \$8.00pp

Dessert – Own cake plated with ice cream and fresh strawberries \$4.00pp

Dessert – Own cake cut and served on platters canape style \$20.00

Children – 2 course meal \$15.00pp

Buffet Option Two

BBQ Buffet @ \$39 pp (excludes beverages)

Includes ALL items listed

- Angus Rump Steak
- Grilled lamb souvlaki
- Peri Peri chicken breast

Vegetables

- Sauteed onions, mushrooms and capsicum
- Mixed seasoned vegetables
- Pumpkin and sweet potato
- Baby potatoes with lemon and parsley

Salads

- Fresh garden salad
- Traditional coleslaw
- Pasta salad

Accompaniments

- Fresh crusty bread rolls
- Butter

BBQ Buffet Extras

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Dessert – Individual dessert, selections upon request \$8.00pp

Dessert – Own cake plated with ice cream and fresh strawberries \$4.00pp

Dessert – Own cake cut and served on platters canape style \$20.00

Children – 2 course meal \$15.00pp

Buffet Option Three

Premium Buffet @ \$52.00pp (excludes beverages)

Includes ALL items listed below

Seafood -

- King Prawns
- Sydney Rock Oysters
- Baked mussels with herb crust

Salads -

- Garden Salad
- Potato and Chive Salad
- Coleslaw

Carvery -

- Roast Beef with mushroom and thyme spice
- Roast Pork loin with apple and cinnamon ragout
- Baked Salmon with tomato, garlic and seafood stew
- Vegetable lasagne with avocado and tomato salsa
- Chicken cacciatore

Vegetables -

- Potato
- Sweet Potato
- Seasoned vegetables

Dessert Buffet -

- Chef's selection of assorted desserts

Dessert - Shared dessert platters of chef's cake selections \$5.00pp

Dessert - Individual dessert, selections upon request \$8.00pp

Dessert - Own cake plated with ice cream and fresh strawberries \$4.00pp

Dessert - Own cake cut and served on platters canape style \$20.00

Children - 2 course meal \$15.00pp