

# Roast Buffet Menu

## Succulent Roasts - *Choose any two*

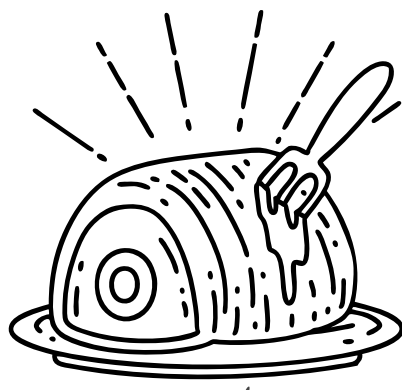
Yearling Grade Beef  
Boned & Rolled Pork  
Fresh Herb Basted Lamb  
Marinated Chicken Pieces  
Baked Glazed Champagne Ham  
Succulent Turkey Breast  
Moist Oven Baked Seasoned Chicken Breast

## Side Dishes - *Choose any three*

Roast Potatoes  
Roast Pumpkin  
Cauliflower Cheese  
Baby Beans in Tomato, Cumin & Garlic  
Steamed Mixed Vegetables (Freshly Cut)  
Herbed Potato Bake  
Savoury Tomato Pasta Bake  
Macaroni & Cheese  
Mild Chicken Curry & Rice  
Beef Vindaloo & Rice  
Spinach & Ricotta Cannelloni  
Cheese or Chicken Tortellini in Napoletana Sauce  
Buttery, Lemon Baby Green Beans

## Salads - *Choose any three*

Lemon, Basil, and Barley Salad  
Barley & Bean Salad, + Parsley & Mint  
Greek with Fetta Vinaigrette  
Savoury Rice  
Potato Salad  
Garden Salad with Balsamic Glaze  
Broccoli & Walnut  
Pasta with Mild Curry Dressing  
Four Bean Mix, Red Onion, Cherry Tomatoes and Balsamic  
Traditional Coleslaw



# Roast Buffet Price Information

**From \$38.50 per person**

*All prices Inclusive of GST*

*\*Prices are current as of February 2024 but are subject to change.*

What's included;

✓ Any 2 meats

✓ Any 3 side dishes.

✓ Any 3 salads

✓ Our very popular full-flavoured gravy, dinner rolls, butter portions, apple sauce, mustards, mint jelly, salt & pepper.

(Gluten-free gravy is available for \$6.00 per person, and gluten-free rolls for \$2.50 each are also available.)

✓ Also included in the price are buffet tables & and coverings, bain maries, stainless steel carving trays & and boards, bread baskets, gravy pots, plates, and napkin-wrapped stainless steel cutlery.

**Staff are required for this menu and are charged as follows:**

One staff member at \$180

For 40 to 59 guests, an extra staff member will be needed at \$160

For 60+ guests or events over 25km from our shop,  
we can calculate the staff charge for you as part of your quote,  
or please feel free to discuss it with Randall.

**Design Your Own Menu!**

You can choose any of the above dishes and then simply phone Randall for a price,  
for the number of your guests.

See also our Desserts Menu on our website.

For any inquiries, or to help plan your function menu,

Contact Randall Scott on 0404 019 022

Email: [randall@randallsroasts.com.au](mailto:randall@randallsroasts.com.au)



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