

Roast Buffet Menu

Succulent Roasts - *Choose any two*

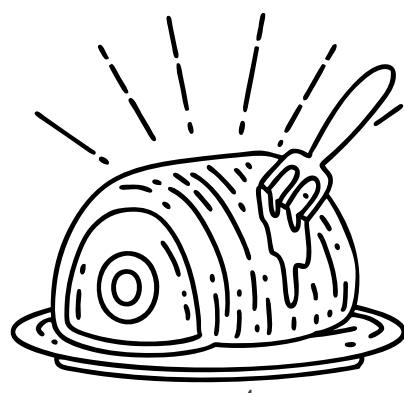
Yearling Grade Beef
Boned & Rolled Pork
Fresh Herb Basted Lamb
Marinated Chicken Pieces
Baked Glazed Champagne Ham
Succulent Turkey Breast
Moist Oven Baked Seasoned Chicken Breast

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 Information

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 and rolls are available, costs as per website.)

- ✓ 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, please refer to the website for current pricing.

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 Dave Tatton on 0404 019 022

Email: dave@randallsroasts.com.au

