

Vagabond Spirit

NEW YEAR'S EVE MENU

5-COURSE BUFFET DINNER

On Arrival

Assorted dips, fresh crudites, chips and crackers (v)

Hot Appetisers

Served in cocktail style:

Crispy vegetable spring rolls with sweet chilli sauce (v)

Chargrilled beef balls with smoky BBQ sauce (gf)

Panko crumbed prawns with teriyaki sauce

Main Buffet

Seafood Selection:

Crispy vegetable spring rolls with sweet chilli sauce (v)

Chargrilled beef balls with smoky BBQ sauce (gf)

Panko crumbed prawns with teriyaki sauce

Hot Selection:

Slow cooked pulled beef brisket with gravy and assorted mustards (gf)

Moroccan spiced roast chicken with spiced mint yoghurt (gf)

Oven roasted baby potatoes with olive oil and rock salt (v) (gf)

Freshly tossed penne pasta with creamy mushroom sauce and grated parmesan (v)

Fresh Selection:

Mixed antipasto with marinated roast peppers, sundried tomato,
chargrilled eggplant, olives & cheeses (v)

Macaroni pesto salad with marinated roast vegetables and parmesan (v)

Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)

Finely sliced classic coleslaw (v)

Wild mixed leaf salad with balsamic vinaigrette (v) (gf)

Crusty dinner rolls and sliced French bread (v)

Dessert

Assorted (v)

Selection of seasonal fresh fruit (gf) (v)

Coffee & tea

Cheese

Boutique Australian and continental cheeses, dry fruit, nuts and crackers