



Buffet Menus:

-\$38.00 a head

- Lamb tagine with currants, almonds and yoghurt (hot)
- Beef koftas with spicy tomato, feta and pine nuts (hot)
- Roast Portuguese chicken drumettes with mint yoghurt
- Caramelized onion, feta and semi-dried tomato tartlets (hot)
- Couscous, tomato and mint salad
- Roast rosemary and garlic chats
- Caesar salad
- Glazed lemon tartlet with berry compote

-\$45.00 a head

- Chermoula salmon fillets with tzatziki (hot)
- Roast field mushrooms with goat's cheese, capsicum and pesto (hot)
- Roast Portuguese chicken with chorizo, tomato salsa and sour cream (hot)
- Lamb tagine with currants, almonds and yoghurt (hot)
- Couscous, tomato and mint salad
- Roast rosemary and garlic chats
- Roast pumpkin, green bean and pine nut salad
- Chocolate and hazelnut brownie with double cream and berries

Staff hire: Chef:	Mon-Fri	\$45.00 per hour
	Saturday	\$50.00 per hour
	Sunday	\$55.00 per hour
Waiter:	Mon-Fri	\$40.00 per hour
	Saturday	\$45.00 per hour
	Sunday	\$50.00 per hour