

BLUEBIYOU

FUNCTIONS MENU



FUNCTION BUFFET

\$60.00 p/p

Selection of bread and dips

Salads - Choose 3

Roast butternut pumpkin, feta, sundried tomatoes, candied walnut, citrus dressing (v, gf)

Caesar salad station: cos lettuce, bacon, croutons, white anchoives, shaved parmesan, soft boiled eggs (gf) Truffle'd potato salad with chives and dijonnaise (gf)

Chickpea salad, preserved lemon, sundried tomatos, minted yoghurt (gf)

Hot selection - Choose 2

Slowly roasted Pork belly, carrot and anis puree (gf)

Chicken and bacon roulade, stuffed with sundried tomato and feta, puttanesca sauce (gf) Home-Made vegetarian lasagna (v)

Slow roasted scotch fillet, selection of mustard and jus (gf)

Accompanied by

Roasted agria potatoes (gf)

Seasonal green vegetables, sea salt and olive oil (gf)

Dessert selection Choose 2

Chocolate brownie, white chocolate mousse (gf) Spiced apple crumble, warm custard sauce

Passion fruit cheese cake

We are happy to accommodate for allergies and special dietary requirements

FUNCTION BUFFET

\$80.00 p/p

Selection of bread and dips

Salads - Choose 3

Beetroot marinated Salmon gravalax, celeriac and crab remoulade, beetroot reduction (gf)

Roast butternut pumpkin, feta, sundried tomatoes, candied walnut, citrus dressing (v, gf)

Caesar salad station: cos lettuce, bacon, croutons, white anchoives, shaved parmesan, soft boiled eggs

Truffle'd potato salad with chives and dijonnaise (gf)

Confit lamb, carrot, red cabbage, raisins, pomegranate (gf)

Chickpea salad, preserved lemon, sundried tomatos, minted yoghurt (gf)

Hot selection - Choose 2

Slowly roasted Pork belly, carrot and anis puree (gf)

Chicken and bacon roulade, stuffed with sundried tomato and feta, puttanesca sauce (gf)

Home-Made vegetarian lasagna (v)

Slow roasted scotch fillet, selection of mustard and jus (gf)

Baked market fish en papillote, gold beetroot and citrus (gf)

Slow roast leg of lamb, rosemary jus (gf)

Accompanied by

Roasted agria potatoes (gf)

Seasonal green vegetables, sea salt and olive oil (gf)

Dessert selection - Choose 2

Chocolate brownie, white chocolate mousse (gf) Spiced apple crumble, warm custard sauce

Passion fruit cheese cake

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FUNCTION FAMILY STYLE

\$60.00 p/p

Starters - Choose 2

Roast butternut pumpkin, feta, sundried tomatoes, candied walnut, citrus dressing (v, gf) Smoked lamb, blue cheese sauce, smashed rosemary potatoes and olives (gf) Beetroot marinated Salmon gravalax, celeriac and crab remoulade, beetroot reduction (gf) Braised beef short rib, celeriac puree, candied orange gremolata (gf)

Hummus, dry spiced braised lamb, Turkish pide (vegetarian option available) (gf)

Hot selection - Choose 2

lowly roasted Pork belly, carrot and anis puree (gf)

Chicken and bacon roulade, stuffed with sundried tomato and feta, puttanesca sauce (gf) Home-Made vegetarian lasagna (v)

Slow roasted scotch fillet, selection of mustard and jus (gf)

Accompanied by

Roasted agria potatoes (gf)

Seasonal green vegetables, sea salt and olive oil (gf)

Dessert selection - Choose 2

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Hot selection - Choose 3

Slowly roasted Pork belly, carrot and anis puree (gf)

Chicken and bacon roulade, stuffed with sundried tomato and feta, puttanesca sauce (gf)

Home-Made vegetarian lasagna (v)

Slow roasted scotch fillet, selection of mustard and jus (gf)

Baked market fish en papillote, gold beetroot and citrus (gf)

Slow roast leg of lamb, rosemary jus (gf)

Accompanied by

Potato and leek gratin (gf)

Seasonal green vegetables, sea salt and olive oil (gf)

Dessert selection - Choose 3

Selection of fruit tarts with cream diplomat Dark chocolate profiteroles Chocolate brownie, white chocolate mousse (gf) Spiced apple crumble, warm custard sauce

Passion fruit cheese cake

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