



BANQUET MENU

Minimum 40 guests

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| 1. Buffet Menu
<i>Roast Dinner - Trimming and condiments</i> | \$40 pp | 6. Deluxe Cocktail Canape
<i>Selection of any 8 dishes</i> | \$45 pp |
| 2. Low & Slow Buffet menu
<i>Trimming and condiments - Selection of 6 dishes</i> | \$50 pp | 7. Hot & Cold Canape
<i>Selection of 5 Hot Canape & 5 Cold Canape</i> | \$50 pp |
| 3. Wet Dish Buffet menu
<i>Selection of any 7 dishes</i> | \$45 pp | 8. 2 Course menu
<i>Selection of entrée and mains course Or
Selection of mains course and desserts</i> | \$45 pp |
| 4. Grazing Platter
<i>Selection of any 5 dishes</i> | \$50 pp | 9. 2 Course menu
<i>Selection of entrée & mains or mains & desserts</i> | \$50 pp |
| 5. Tapas menu
<i>Selection of any 6 dishes</i> | \$40 pp | 10. 3 Course Dinner menu
<i>Selection of Entree, Mains, Dessert alternative drops</i> | \$60 pp |



Jug of soft drinks \$16 | Vaby's House wine per bottle \$22.95 | Bucket of 5 beer \$36



02 4677 1018

2 station Street, Picton NSW 2571

picton@vabys.com | www.vabys.com

  VabysRestaurant

BUFFET MENU

ROAST DINNER - TRIMMING AND CONDIMENTS

\$40 PER PERSON

ON ARRIVAL

Bread rolls and butter portion

SELECTION OF ANY 2 CARVERY

Roast Turkey

Roast Beef

Roast Pork shoulder

Crispy Skin Pork Belly

Extra Virgin Olive Oil Herb and Spiced Marinated Whole Chicken

Garlic Rosemary Rubbed Leg of Lamb

SELECTION OF ANY 3 SIDES

Roasted Rosemary, Thyme, Salted Potatoes or Sweet potatoes

Cumin Scented Pumpkin

Seasonal Steamed Vegetables

Traditional Greek Salad or Caesar Salad

Corn Cobettes

Risotto

CONDIMENTS

Mustards, Aioli, Chilli Sauce, Butter Portion, Apple Sauce, gravy

DESSERTS

Chefs Selection Petite Desserts OR Seasonal Fruit Platter



LOW & SLOW BUFFET MENU

SELECTION OF ANY 6 DISHES | TRIMMING AND CONDIMENTS

\$50 PER PERSON

ON ARRIVAL

Bread roll and butter portion

SELECTION ANY 2 DISHES

Slow roasted lamb shank

Braised beef cheek

12 hours braised liquid smoked beef brisket

Beef lasagne

Spinach and ricotta cannelloni

12 hours slow roasted lamb shoulder

Free range Herb marinated roasted chicken

SELECTION OF ANY 3 DISHES

Lentils soup

Baked potatoes with creme fraiche

Steamed buttered seasonal vegetables

Roasted pumpkin and sweet potatoes

Saffron Risotto

Selection of one salad choice of classical Caesar , Simple or Greek Salad

DESSERTS

Chefs selection petits desserts

CONDIMENTS

Gravy, aioli, sweet chilli sauce, sour cream,



WET DISH BUFFET MENU

SELECTION OF ANY 7 DISHES

\$45 PER PERSON

MAIN COURSE - SELECTION OF ANY 2 DISHES

Pork belly chow Mein with carrots, cabbage, beans, soy chilli sauce

Beef tortellini with white wine sauce

Lamb rogan josh

Beef stroganoff

Traditional beef lasagne

Chicken cacciatore

Spinach and ricotta cannelloni

Combination of Baked Seafood Mornay Penne Pasta

SIDES - SELECTION OF ANY 3 DISHES

Lentil soup

Steamed basmati rice

Saffron risotto

Steamed vegetables

Baked and roasted potatoes

Baked and roasted pumpkin

Sweet potato mash

SELECTION OF ANY 1 SALAD

Simple salad, classic caesar salad, greek salad or german potato salad

DESSERTS

Seasonal fruit platter or Petit desserts platter



KIDS MENU

FOR CHILDREN UNDER 12 YEARS OLD

KIDS MENU \$14.95

BEER BATTERED FLATHEAD FILLETS

Served with seasoned chips & Tomato sauce

CRUMBED CHICKEN TENDERLOINS

Served with seasoned chips & Tomato sauce

MAC AND CHEESE

With American Liquid Cheese

CHEESE BURGER SLIDERS

Beef patty, Liquid cheese in Brioche Sliders with Chips

VABYS BACON PIZZA

Topped with bacon bites ,cheese on a rich napolitana sauce

VEGETERIAN FETTUCCINE NAPOLITANA

Served with shaved parmesan

DESSERTS \$13.00

GO NUTS

Chocolate and vanilla icecream cake on a peanut butter base with warm dark chocolate ganache & Nuts

CHOCOLATE TEMPTATION

Home made triple chocolate brownie, chocolate ganache and icecream topped with whipped cream

STICKY DATE PUDDING

With salted Caramel and double whipped Cream

Add Extra scoop of ice cream \$1

EXTRA DRINKS

SPIDER (RED, BLACK OR WHITE) \$5.50

MILKSHAKE (CHOCOLATE, VANILLA, CARAMEL OR STRAWBERRY) \$7.00

BLENDED MOCKTAILS \$11.95

STRAWBERRY

Strawberries, lemonade & grenadine blended

DRAGON FRUIT

Dragon Fruit, lemon, lime and lemonade, blended

MANGO

Mango, passionfruit & orange juice blended

JUICE \$4.50

(SELECTION OF ORANGE , PINEAPPLE AND APPLE)

CHOOSE ANY MEAL FROM KIDS SELECTION AND COMPLIMENTARY SOFT DRINKS INCLUDED.