



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



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  VabysRestaurant

2 COURSE MENU

SELECTION OF ENTRÉE AND MAINS COURSE OR
SELECTION OF MAINS COURSE AND DESSERTS

\$45 PER PERSON

ENTRÉE

SELECTION OF ANY 2 DISHES (ALTERNATIVE DROP)

Spanish Meatball on napolitana sauce & bread
Southern fried chicken with peri peri sauce & slaw
Truffle mushroom Arancini with aioli
Lightly dusted calamari with aioli & dressed rocket
Potato shells topped with bacon and cheese

MAINS

SELECTION OF ANY 2 DISHES (ALTERNATIVE DROP)

Chicken margarita with mash and steam vegetables
Rump steak with chat potato, green beans and mushroom sauce
Pork belly with white beans casserole and fennel salad
Pan-fried Salmon with crushed chive potatoes, green beans, tomato confit & salsa verde
Chicken Parmigiana with creamy mash and steam vegetables

DESSERTS

SELECTION OF ANY 2 DISHES (ALTERNATIVE DROP)

Triple chocolate Brownie with double cream & strawberry jelly
Lemon citrus tart with whipped cream & berries coolie
Passion fruit cheesecake with sable crumble & berries coolie



2 COURSE MENU

SELECTION OF ENTRÉE & MAINS OR MAINS & DESSERTS

\$50 PER PERSON

ON ARRIVAL

Garlic bread on French baguette or Dinner roll & butter portion

ENTRÉE

SELECTION OF ANY 2 ALTERNATIVE DROP

Spanish meatballs with classical napolitana sauce and side of bread

Truffle mushroom arancini with aioli

Crumbed haloumi with honey, lemon & thyme sauce

Salt & pepper calamari with aioli and lemon

Pork belly with bacon & breadcrumbs, spicy honey sauce

Southern fried chicken tenderloin with apple slaw

MAINS

SELECTION OF ANY 2 ALTERNATIVE DROP

Pan fried Barramundi

With crushed potato, confit tomato, macadamia pesto & dressed rocket

Char Grilled Rump steak

With truffle mash, confit tomato, green beans & gravy

Rosemary and parmesan crumbed Lamb cutlets

With eggplant, zucchini, roasted capsicum & rosemary jus

Stuffed Chicken Parcel

With roasted Greek potatoes, broccolini, & creamy white wine sauce

Panko Crumbed pork cutlets

With sweet potato mash, asparagus, apple chilli chutney & red wine jus

DESSERTS

SELECTION OF ANY 2 ALTERNATIVE DROP

Cream Brulee served with biscotti

Lemon Tart with ice-cream

Pineapple & mango panna cotta with ice-cream

Triple Chocolate brownie with double cream & ice cream



3 COURSE DINNER MENU

ALTERNATIVE DROPS

\$60 PER PERSON

ON ARRIVAL

Trio dips with bread or Bread roll & butter

ENTRÉE

SELECTION OF ANY 2 ALTERNATIVE DROPS

Crispy pork belly with sauté cabbage and bacon, apple chutney
Spinach and ricotta ravioli with basil and sage sauce
Beef carpaccio with croutons, shaved parmesan, truffle oil & mix herbs
Garlic prawns with tomato, butter and fresh herbs
Lamb Meatball with tzatziki & rocket
Chicken Souvlaki with Greek salad & pitta bread
S&P Calamari, Lime Aioli and dressed green leaves

MAINS

SELECTION OF ANY 2 ALTERNATIVE DROPS

Salt and pepper calamari
Topped with homemade cured fennel, preserve lemon, radish and mesclun, sides with aioli and lemon wedges
Crispy skin salmon
potato gratin, buttered green beans and beurre blanc
Oven Roasted Chicken supreme
potato cake, charred shallot, creamy pesto and blistered cherry tomato
Char Grilled Eye fillet cooked to medium well
wild mushroom and truffle risotto cake with asparagus and merlot jus
Grilled Lamb backstrap
herbs roasted potatoes with chickpeas, artichoke and harissa sauce
Twice cooked Pork belly
creamy sweet potato mash with pecan nuts, Buttered Asparagus and cured fennel sauce

DESSERTS

SELECTION OF ANY 2 ALTERNATIVE DROPS

Cream brulee with biscotti
Tiramisu with strawberry coolie
Chocolate mousse with flaked almonds and strawberry
Sticky date pudding with Butterscotch sauce and cream

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.