





BANQUET MENU

Mininum 40 guests

1.	Buffet Menu Roast Dinner - Trimming and condiments	\$42 pp	6.	Deluxe Cocktail Canape Selection of any 8 dishes	\$47 pp
2.	Low & Slow Buffet menu Trimming and condiments -Selection of 6 da	\$52 pp	7.	Hot & Cold Canape Selection of 5 Hot Canape & 5 Cold Canape	\$52 pp
3.	Wet Dish Buffet menu Selection of any 7 dishes	\$47 pp	8.	2 Course menu Selection of entrée and mains course Or Selection of mains course and desserts	\$47 pp
4.	Grazzing Platter Selection of any 5 dishes	\$52 pp	9.	2 Course menu	\$52 pp
5.	Tapas menu	\$42 pp		Selection of entrée & mains or mains & desserts	
	Selection of any 6 dishes	FF	10.	3 Course Dinner menu Selection of Entree, Mains, Dessert alternativ	\$62 pp

Jug of soft drinks \$18 | Vaby's House wine per bottle \$24.95 | Bucket of 5 beer \$38









BUFFET MENU

ROAST DINNER - TRIMMING AND CONDIMENTS

\$42 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

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 I TRIMMING AND CONDIMENTS

\$52 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 SIDES

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









WET DISH BUFFET MENU

SELECTION OF ANY 7 DISHES

\$47 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

SELECTION OF ANY 3 SIDES

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





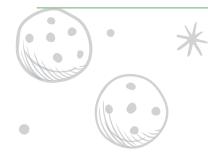






KIDS MENU

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



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.













