

BUFFET MENU

2024/2025

Two Course Buffet BBQ Menu - \$55 p/p

Minimum 50 Guests.

Add a Grazing Table - \$22 p/p

(for offering alongside hand-served canape selection)

Grazing Table - A lavish hand-crafted table full of smoked meats, cheeses straight from the markets, nuts, dried fruits and pastes served with an array of crackers and breads.

Special Dietary Requirements

We happily cater for Vegan, Vegetarian, Pescatarian, Lactose Free, Gluten Free and any other dietary/cultural/religious requirements your guests may have - just let us know.



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BUFFET OFFERINGS - MAIN COURSE

Please select two option:

Roast Lamb with Mint Sauce Mustard Crusted Roast Beef

Mediterranean Chicken Pieces

Beef Stroganoff

Please select One Option:

(Served with Crusty Fresh Bread Rolls & Butter)

Vegetable Medley

Potato Bake

Please select One Option:

Garden Salad

Seasonal Green Veg

SWEET DESSERT OFFERINGS

Please Select One Option:

Individual Pavlova with Fresh Cream and Berry Coulis

Sticky Date Pudding with Butterscotch Sauce and Fresh Cream

Lemon Curd and Passionfruit Mascarpone Tart

New York Style Cheesecake with Berry Coulis

Spiced Orange & Almond Cake with an Orange Syrup and Cream



KEYSTONE

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