

BUFFET MENUS

MAINS

3 cheese lasagne
Garlic studded Riverina lamb leg, mint jelly and gravy
Creamy Butter chicken with fragrant steamed rice
Beef Stroganoff with red wine and mushrooms
Baked Tuscan Chicken in tomato ragout
BBQ honey soy pork fillet with Hokkien noodle
Poached reef fish in Riesling with lemon butter sauce
Penne pasta with mushroom sauce and parmesan cheese (v)

VEGETABLE & SALADS

Pasta salad with sun-dried tomatoes and parsley
Roast pumpkin, spinach, and feta cheese salad
Potato salad with shallots and ham
Garden salad with house dressing
Seasonal steamed vegetables
Paris Mash
Roasted Vegetables with rosemary

ACCOMPANIMENTS

Condiments & dressings
Baker's basket

DESSERTS

Belgian chocolate mousse with berry coulis
Warm Apple crumble with vanilla anglaise
Fresh seasonal fruit platter

3 hot dishes, 4 vegetable & salads, accompaniments, tea & coffee **\$45.00 per person**

3 hot dishes, 4 vegetable & salads, accompaniments, tea & coffee and dessert **\$50.00 per person**

4 hot dishes, 5 vegetable & salads, accompaniments, tea & coffee and dessert **\$55.00 per person**



Voted Australia's Best Hotel & Best Casual Dining

118 Eagle Terrace, Sandgate Ph 07 3869 0544 www.fullmoonhotel.com.au

THE FULL MOON HOTEL
On Bramble Bay