THE BUNKER RESTAURANT

BUFFET MENU

Premium Package | Minimum 50 people

\$75 per Adult | \$25 per Child (3-12)



STARTERS AND SIDES -

Garden Salad and Caesar Salad
Three varieties of Fresh Bread,
and Crusty Dinner Rolls with Butter
One Soup Selection
Roast Potato and Pumpkin
Seasoned Greens

- MAINS —

Pork and Beef Sausages
Roast Chicken and Pork
Pork Crackling
Roast Triple-Smoked Ham
Caramelised Roast Pork Tenderloins
Fresh Tiger Prawns

—— DESSERTS -

Selection of Three Christmas Desserts
Pavlova with Fresh Fruit
Cheesecake
Black Forest Gateau
Sticky Date Pudding
Christmas Puddings
Apple Pie



THE BUNKER RESTAURANT



Seated Packages | Minimum 20 people

From \$33 per person



THE GRINCH -

\$33 per person

Extra selection \$3.80 per person

One Soup

One Roast

One Dessert

DELUXE -

\$38 per person

Extra selection \$3.80 per person

One Soup

Two Roasts

Two Desserts

- MENU SELECTIONS -

Soup

Potato and Leek
Butternut Pumpkin
Roast Tomato and Basil
Chicken and Sweet Corn
Vegetable Cream

Roasts

Caramelised Pork and Crackling
with Apple Sauce
Roast Turkey
Roast Ham
Herb Roast Chicken
Crusted Beef Roast with Mustard

Roast Lamb (\$2.20 per person surcharge)

Desserts

Pavlova with Fresh Fruit Cheesecake Black Forest Gateau Sticky Date Pudding Christmas Puddings Apple Pie





$^-$ THE GRINCH $\,-\!-$

\$25 per person | Minimum 20 people

Please Select Two Cold + Two Hot Canapés

Approximately four pieces per person, per canapé | Extra selection \$3.80 per person



Cold Selections

Bruschetta with Mediterranean Salsa and Crisps Roquett Grilled Focaccia, Assorted Dips and Vegetable Crudites Selection of Cabana, Cheeses, Olives and Crackers Chef's Pâté with Crisp Lavash

Hot Selections

Quiche Lorraine Tartlets with Tomato Chili Jam
Curried Vegetable Samosa with Yogurt Riata
Thai fish cakes with Nuoc Cham Dipping Sauce
Salt and Pepper Squid with Tartare Sauce
Cajun-dusted Crisp Tempura Onion Rings, Guacamole and Salsa

Canapés Served During a One-Hour Period | Additional 30 minutes \$8.80 per person







– DELUXE ——

\$35 per person | Minimum 20 people

Please Select Three Cold + Three Hot Canapés
Approximately four pieces per person, per canapé | Extra selection \$3.80 per person



Cold Selections

Assorted Californian Nori Rolls with Wasabi and Sweet Soy Sauce Smoked Salmon Blini with Caviar and Lime Aioli Rare Beef Crostini and Tomao Relish Natural Oysters

Hot Selections

Pulled Pork Tarts, Picked Cabbage with a Chipotle Glaze Satay Chicken Skewers with Satay Sauce Mini Beef Fillet Mignon with Bearnaise Sauce Prawns in Filo with Thai Dipping Sauce Smoked Salmon Quiche with Crème Fraiche and Caviar Oysters Kilpatrick/Mornay

Vegetarian Selection

Spinach and Ricotta Triangles
Spiced Vegetable Pakora Bites with Minted Yogurt
Bruschetta with Crisps Roquette, Tomatoes, Red Onion and Balsamic Glaze
Caramelised Blue Cheese Arancini with Roasted Tomato Dipping Sauce

Canapés Served During a One-Hour Period | Additional 30 minutes \$8.80 per person



