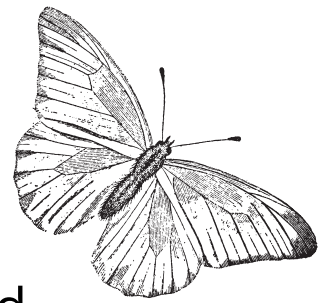




Woodlands Cafe

BBQ Menu



Minimum 20 guests \$68 per head

Your choice of 3 items

- 1 - Greek salad
- 2 - Broccoli, bacon, almond salad
- 3 - Coleslaw
- 4 - Potato salad
- 5 - Simple fresh garden salad
- 6 - Butter and parsley infused corn on the cob
- 7 - Roasted seasoned new potatoes

Bread

Your choice of 1 item

- 1 - Garlic bread served warm
- 2 - Fresh buns

Meats

Your choice of 3 items

- 1 - Sausages
- 2 - Cajun spiced chicken thighs
- 3 - Lamb chops
- 4 - Peppered beef sirloin steaks

Talk to us about vegetarian, vegan options

Dessert Buffet

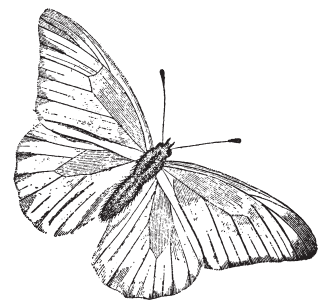
- Seasonal fruits platter assorted sweet treats
Pavlova with cream & fresh berries





Woodlands Cafe

Finger Foods



Minimum 10 portions per item

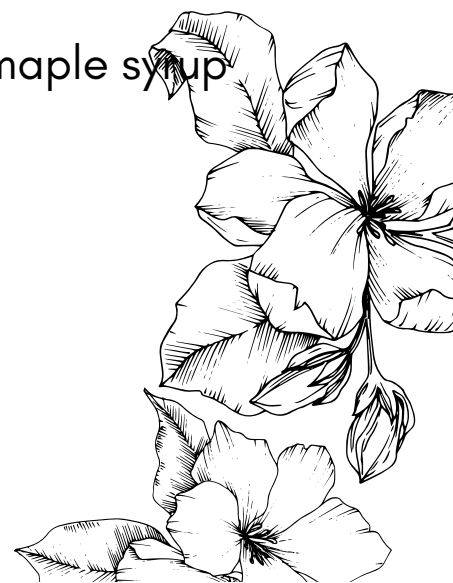
Savouries

- \$2.50 Sausage rolls
- \$3.00 Crustless individual cheesy quiche (gf)
- \$4.00 Mini corn fritters with sour cream & sweet chilli
- \$4.00 Smoked salmon, sour cream, & chive blinis
- \$4.00 Sticky chicken nibbles (gf)
- \$5.50 Satay chicken skewers
- \$5.50 Meatballs on a stick, chicken, pork or beef (gf)
- \$3.00 Ciabatta bombs
- \$5.00 Mushroom fillos (vegan)
- \$5.50 Club sandwiches or wraps with chefs choice of fillings
- \$5.00 Pumpkin wraps (vegan on request)
- \$5.00 Arancini, pumpkin and parmesan or mushroom and mozzarella
- \$6.00 Sliders, choose from crispy mushroom or steak and cheese

Sweets

- \$3 Chocolate brownie bites (gf)
- \$4 Assorted slices and sweets (some gf options)
- \$3 Chef's choice mini muffins
- \$4 Waffle bites with compote, cream and maple syrup
- \$4 Seasonal fruit platter (gf, vegan)
*or make it easy with a
Chefs selection dessert platter \$15 pp*

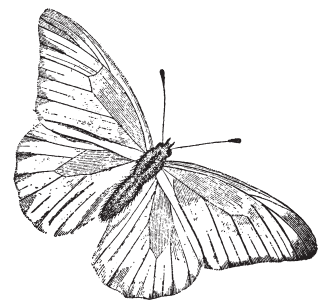
All prices are excluding gst





Woodlands Cafe

Platters



Tasty Bites Platter

Cream cheese, salmon and dill on mini rosti
Sour cream whip and sweet chilli on mini corn fritter
Rocket pesto and pistachio on mini falafel \$65

Sandwich Platter

Mix of club sandwiches, croissants and baguettes
Chefs selection of fillings \$65

Deli Board

Cheese selection including cheese ball, deli meats, pickles,
chutney, fruit, crostini and crackers \$65

Waffle Platter

Waffle bites, compote, maple syrup, fresh fruit, whipped cream and
chocolate sauce \$65

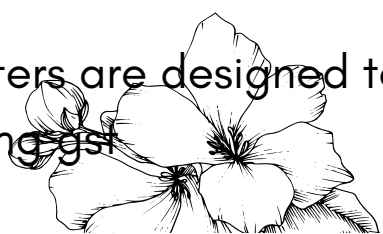
Mini Muffin Platter selection 3 flavours \$50

Chefs Selection Dessert Platter \$60

Kids Platter

Chicken nuggets, mini hotdogs, chips \$30

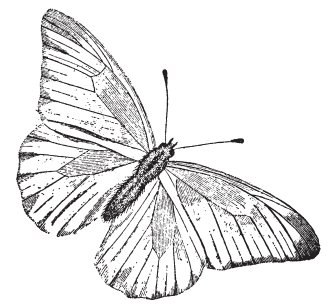
All platters are designed to cater for 5-7 people, prices are
excluding gst





Woodlands Cafe

Buffet Menu



Minimum 20 guests \$58 per person

Fresh bread rolls

Seasoned roasted root vegetables

Fresh Salads - Choose 2

- 1- Beetroot, feta, spinach, mint and toasted pumpkin seeds
- 2- Greek salad
- 3- Orzo salad with sundried tomatoes, red onion, cucumber, herbs and rocket pesto dressing
- 4- Simple and fresh green salad

Mains

Your choice of 2 items

- 1 - Deboned roast leg of lamb with mint jelly and gravy
- 2 - Cajun & garlic roast chicken thighs
- 3 - Glazed ham on the bone
- 4 - Lemon & garlic linguine pasta with pangrattato
- 5- Beef or vegetarian lasagne

Dessert

A buffet of sweet treats, fresh fruit and whipped cream

