



ANTLER

PRIVATE DINING ROOM

BUFFET MENU

APPETIZER PLATTERS

Bespoke grazing platters consisting of a selection of gorgeous cheeses, fresh produce, artisan bread, dips, spreads and cold meats. We add extra bits and pieces such as sun-dried tomatoes, and olives to further excite your taste buds.

MEATS

CHOOSE ANY TWO OPTIONS

Champagne Ham on the bone / Spit Roasted Ribeye Scotch
Roast Pork with Crackling / Oven baked Chicken
Slow Roasted Shoulder of lamb

CONDIMENTS

CHOOSE ANY TWO OPTIONS

Apple Sauce / Mint Sauce / House Gravy
Honey Mustard/ Peri-Peri Sauce / Horseradish Sauce

POTATOES

CHOOSE ONE OPTION

Gourmet Baby Potatoes / Roast Potatoes / Kumara Mash

HOT VEGETABLES

CHOOSE ANY TWO OPTION

Honey Roasted Baby Carrots / Sweet Minted Peas
Roasted Vege Medley / Parmesan Garlic & Cauliflower Mash
Broccoli & Cauliflower with Cheese Sauce

FRESH SALAD

CHOOSE ANY TWO OPTION

Potluck Antipasto Pasta / Beetroot Walnut and Feta
Rocket, Pear and Parmesan Salad / Gourmet Egg and Potato
Roasted Pumpkin, with Honey and Balsamic dressing

DESSERTS

CHOOSE ONE OPTION

Milk Chocolate & Bailey's Cheesecake, served with whipped cream
Pear and Ginger Crumble, served with vanilla ice cream & whipped cream
Sticky Date with butterscotch sauce, served with vanilla ice cream & whipped cream