



Graze

WALLACIA HOTEL



Buffet Menu 1

Minimum numbers apply | \$40 per person | Children 12 & Under \$20

Soup

choice of one, served with Bread and Butter

Roasted Pumpkin

Potato & Leek

Minestrone

Creamy Tomato

Hot Carvery

choice of two Roasts with Gravy, select from below

Beef

Pork

Lamb

Hot Buffet

Roast Potato

Roast Pumpkin

Steamed Vegetables

Cold Buffet

Beetroot Salad

Coleslaw

Potato Salad

Caesar Salad

Greek Salad

Condiments

Caesar & French Dressings

Parmesan

Mustard Selection

Horseradish

Desserts

Choice of two, served with Custard & Cream

Sticky Date Pudding

Apple Crumble

Fruit Salad

Pavlova



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Buffet Menu 2

Minimum numbers apply | \$60 per person | Children 12 & Under \$20

Soup

choice of one, served with Bread and Butter

Roasted Coconut Pumpkin
Creamy Tomato
Potato, Bacon & Leek
Cream of Chicken

Minestrone
Pea & Ham
Tomato & Basil
Spring Vegetable & Barley

Hot Carvery

choice of two roasts with Gravy, select from below

Beef
Pork
Lamb

Hot Buffet

Roast Potato
Roast Pumpkin
Steamed Vegetables

Hot Buffet

choice of four

Scalloped Potatoes
Savoury Rice Pilaf
Beef Stroganoff
Butter Chicken Curry

Baked Salmon with Hollandaise Sauce
Lasagne
Pasta with Mushroom Sauce

Cold Meat Platter

Ham
Salami
Kabana
Smoked Chicken

Cold Buffet

Beetroot Salad
Coleslaw
Potato Salad
Caesar Salad
Greek Salad

Condiments

Caesar Dressings
French Dressings
Parmesan
Mustard Selection
Horseradish

Desserts

Choice of two, served with Custard & Cream
Sticky Date Pudding
Apple Crumble
Fruit Salad
Pavlova
Chocolate Mousse



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Platters

Asian Delights Platter

Crispy Spring Rolls, Dim Sims, Prawn Cutlets served w/ sweet chilli & soy sauces

\$65.00

Antipasto Platter

Selection of cured meats, marinated olives, peppers, fetta, sun dried tomato & avocado dips and water crackers

\$65.00

Skewers Feast Platter

Your choice of Lamb, Beef, Chicken or Vegetarian skewers with satay, morrocan or portuguese marinade/spices served with perfectly matched dipping sauces

\$70.00

Seafood Platter

Salt & Pepper Squid, prawns, fish cocktails, calamari rings served with tartare sauce & fresh lemon wedges

\$65.00

Sandwich Platter

Selections of all the favourite fillings, options available

\$65.00

Cheese Platter

Swiss, brie, blue vein, tasty cheddar, camembert, cabanossi and water crackers

\$65.00

Potato Wedges Platter

Our famous crispy wedges served with sour cream a& sweet chilli sauce

\$40.00

Seasonal Fruit Platter

Seedless grapes, apples, oranges, strawberries, pineapple, watermelon & rockmelon

\$50.00

For the Kids

Kids Party Treat Platter

Calamari rings, fish cocktails, frankfurts, mini pizzas & hot chips or wedges

\$60.00

Classic Kids Platter

Party pies, sausage rolls, chicken nuggets & hot chips

\$50.00

Fairy Bread Platter

\$10.00

10% surcharge on public holidays

Food Allergies - Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, sesame seeds, wheat flour, eggs fungi & dairy products. Customers requests will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the diner