BUFFET 25+ GUESTS

Minimum 30 guests

Please note - a table banquet of the below menu is available for 15-25 guests)

BUFFET 1 $25	BUFFET 2 $35	BUFFET 3 $50
Choose: 1 Main 1 Pasta 2 Veg 1 Salad 1 Dessert	Choose: 2 Main 1 Pasta 2 Veg 2 Salad 2 Dessert	Choose: 3 Main 1 Pasta 3 Veg 3 Salad 2 Dessert

All options include Chef Selection Bread and Dips to start

Roasts
Horseradish Crusted Roast Beef with your choice of horseradish cream or rich beef jus (GF)
Slow Roasted Pork with a creamy mustard sauce (GF)
Roast Chicken with classic bread stuffing and gravy
House Smoked Short Beef Ribs (min 2 weeks notice)(GF)
Buffalo Wings(GF)

Mains
Grilled Coral Trout with lemon butter and parsley
Creamy Beef & Mushroom Stroganoff & Rice
Tomato & Olive Braised Chicken Thighs
Moroccan Spiced Chicken with a Creamy Turmeric dressing
Vegetable Ratatouille(V)

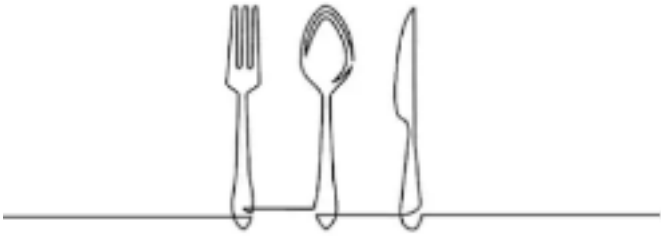
Vegetables
Roasted Herbed Potatoes & Pumpkin (GF, DF)
Steamed Seasonal Vegetables with Garlic Butter (GF)
Baked Mediterranean Vegetables with Black Olives and Balsamic Glaze
Broccoli & Cauliflower Gratin
Creamy Potato Bake (GF)
Honey Roast Carrots

Pasta
Tomato & Basil Tortellini with Parmesan(Beef or Spinach & Ricotta)
Rich Beef Lasagne
Spinach & Ricotta Cannelloni(V)
(Gluten Free pasta options available)

Salads
Crunchy Coleslaw
Classic Caesar Salad
Greek Salad with tomato, feta, red onion, olives and balsamic
Fresh Garden Salad with a Tangy Vinaigrette
Creamy Seafood Salad Dressed with a Fresh Citrus Mayonnaise
Crunchy Wombok and Noodle Salad
Moroccan Spiced Cous Cous Salad
Potato Salad with Bacon and Sour Cream

Dessert
Cheesecake Lemon/Chocolate/Oreo
Chocolate Mud cake with warm mint ganache
Warm Apple Crumble with custard
Tiramisu made with Freshly Brewed Coffee (GF)
Pavlova with Fresh Fruit and Cream (GF)

ADD KIDS BUFFET - $8PP
Fish & Chips
Chicken Tenders & Chips



PRE ORDER MENU 20+ GUESTS

(Please note - max 30 guests)

STARTERS

GARLIC & HERB COB **$9.00**
BRUSCHETTA (GFR) (DFR) **$9.00**
BUFFALO WINGS **$12.00**

MAINS

HALOUMI, MUSHROOM & PUMPKIN SALAD (V)(GF)(DF) **$16.00**
grilled haloumi with roasted mushrooms, red onion, pumpkin, tomatoes, rocket & chickpeas drizzled with caper & lemon dressing
(add smoked chicken $3 or lemon & pepper calamari $5)

Q STREET BURGER **$19.00**
beef patty, bacon, pickled red onion & gherkin, cheese, American mustard, cos lettuce, homemade signature sauce, served on a milk bun topped with onion rings & steakhouse chips (add smoked cheese $3, avocado $3, double patty $6, jalepeno's $2, fried egg $3)

VEG OUT (V) **$21.00**
Falafel patty, roasted pumpkin and capsicum, rocket & lime aioli served on a milk bun with sweet potato fries

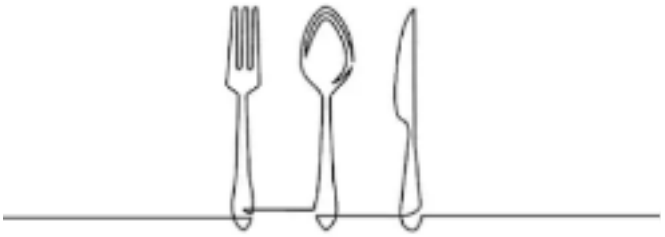
FISH & CHIPS (DF)(GFR) **$24.00**
lemon pepper grilled and seasoned coral trout served with steakhouse chips & garden salad

STUFFED CHICKEN MIGNON (GFR) **$26.00**
chicken breast wrapped in prosciutto stuffed with cream cheese, marinated capsicum & fresh herbs, served with steakhouse chips & garden salad

SMOKEY BEEF SHORT RIBS (GFR) (DF) **$30.00**
house smoked beef short ribs & house made BBQ sauce with chips and coleslaw

SIDES

STEAKHOUSE CHIPS **$8.00**
SWEET POTATO FRIES **$8.00**
ONION RINGS **$8.00**



ALTERNATE DROP 20+ GUESTS

TWO COURSE $40pp	THREE COURSE $45pp

Choose two options for each course

STARTERS

LEMON & PEPPER CALAMARI(GF) (DFR)
BRUSCHETTA (GFR) (DFR)
BUFFALO WINGS

MAINS

STUFFED CHICKEN MIGNON (GFR)
chicken breast wrapped in bacon stuffed with cream cheese, marinated capsicum & fresh herbs, served with steakhouse chips & garden salad

ATLANTIC SALMON (DFR)
with pearl cous cous and roasted vegetables & topped with Greek yogurt

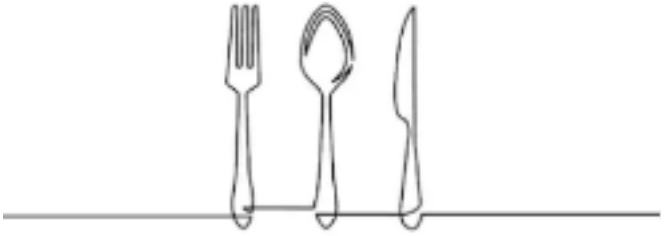
SMOKEY BEEF SHORT RIBS (GFR) (DF)
house smoked beef short ribs & house made BBQ sauce with chips and coleslaw

HALOUMI, MUSHROOM & PUMPKIN SALAD (V)(GF)(DF)
grilled haloumi with roasted mushrooms, red onion, pumpkin, tomatoes, rocket & chickpeas drizzled with caper & lemon dressing

TOMATO & HERB TORTELLINI (V)
spinach & ricotta tortellini in a tomato & herb sauce

DESSERT

CHOC MUD CAKE WITH MINT CHOC GANACHE
LEMON CHEESECAKE
PANNA COTTA
CHOC MOUSSE



HOT/COLD BUFFET $16PP

Available between 10am -2pm Wed - Sun. Minimum 15 guests

Sandwich, Turkish & Wrap mix
(3 half pp)
Mini Italian Sausage rolls
Mini Spinach & Fetta rolls
Mini Frittatas

ADD SALAD BOWLS +$3PP
Garden Salad
Chicken & Sweet potato
Quinoa & Pumpkin

MORNING TEA $12PP

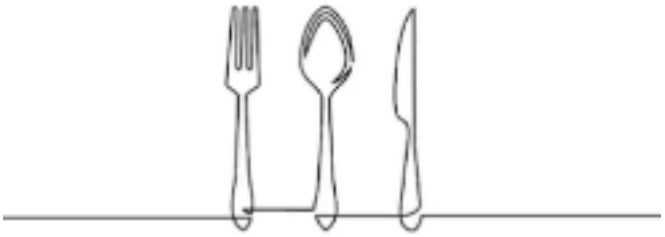
Ham & Cheese Croissants
Muffins
Fruit Platter

AFTERNOON TEA $12PP

2 Cake Platters
Pumpkin Scones
Fruit Platter

KIDS PARTY $12PP

(Under 13yrs only)
Mixed Sliders
Chicken Tenders
Chips
Choc Mousse
Jugs of Soft Drink



TAPAS/ CANAPES $30PP

Available between 5.30-9pm Wed - Sun. Minimum 15 guests

Choose 3 Cold & 3 Hot Canapes

COLD CANAPES

Caramelised onion tart (vegetarian)
Smoked salmon crostini (gf)
Char grilled vegetable panini (vegan)
Cheese and chutney scones (vegetarian)
Pea and mint risotto balls (vegetarian)
Sweet corn fritters with tomato jam (vegetarian)

HOT CANAPES

House smoked beef rib bites (gf)
House smoked meatballs (gf)
Q Street Slider
Char Grilled lime and sriracha chicken skewers (gf)
Potato skins with dips (gf) (vegan)
Spinach and feta rolls (vegetarian)
Potato and onion Rosti (gf) (vegan)

CHRISTMAS BUFFET

Minimum 30 guests
(Please note - a table banquet of the below menu is available for 15-25 guests)

BUFFET 1 $25pp	BUFFET 2 $35pp	BUFFET 3 $50pp
Choose: 1 Main 1 Pasta 2 Veg 1 Salad 1 Dessert	Choose: 2 Main 1 Pasta 2 Veg 2 Salad 2 Dessert	Choose: 3 Main 1 Pasta 3 Veg 3 Salad 2 Dessert

All options include Chef Selection Bread and Dips to start

Mains
Maple Rosemary Roast Pork served with a spiced cranberry Sauce (GF)
Herbed Roast Beef with your choice of horseradish cream or a rich beef jus (GF)
Roast Turkey served with onion and sage stuffing and gravy
Oven Roasted Honey Baked Ham (GF)
House Smoked Beef Short Ribs (GF)
Macadamia Crusted Barramundi with lemon butter
Vegan mushroom and Garlic Rice (V)(GF)

Pasta
Pumpkin and Spinach Lasagne (V)
Seafood Linguine
Tomato and Herb Tortellini (V)
Chicken and Mushroom Scallopine
(GF pasta options available)

Vegetables
Creamy Potato Bake (GF)(V)
Broccoli and Cauliflower Gratin
Roasted Herbed Potatoes with Spiced Pumpkin (GF)(V)
Fresh Steamed vegetables with Garlic Butter(GF)(V)
Ratatouille (GF)(V)

Salads
Quinoa pomegranate and almond salad (GF) (V)
Caesar Salad
Festive Potato Salad with bacon and sour cream (GF)
Fresh Garden salad with a light vinaigrette (GF) (V)
Purple Cabbage Slaw (GF) (V)

Desserts
Selection of Seasonal Fruits and Cheeses (GF)
Plum pudding with Brandy custard
Pavlova with Summer Fruits(GF)
Egg Nog Cheesecake
Christmas Treats Platter including Rum balls and White Christmas

Add Kids Meal - $8pp
Fish & Chips
Chicken Tenders & Chips