



The solit

BUFFET DINNER MENU

SOUP

Tomato and basil soup. Croutons, bacon, and assorted condiments.

BAKERY

Selection of traditional Vienna loaf of white, wholemeal, mixed grains, Baguettes, rolls and rye served with Extra Virgin Olive Oil and butters.

COLD SELECTION

Make your own Caesar salad, cos, bacon, parmesan, croutons, dressing.

Garden vegetable salad with roasted garlic and thyme dressing.

Rocket, mango, avocado, macadamia salad.

Mediterrean fattoush salad.

Italian antipasto platter with marinated vegetables, olives, pickles, local cured meats with dips and relishes.

HOT SELECTION

Loin of Venison served with mustard sauce and gravy.

Chicken cacciatore.

Grilled Salmon fillet with lime butter sauce.

Murgh methi malai (chicken cooked in tomato gravy finished with fenugreek).

Five bean vegetable casserole with jasmine rice.

Beef enchiladas with beans and melted cheese.

Roasted vegetables.

Steamed greens.

FROM THE GRILL

Eye fillet steak (100gms) cooked to your choice served with mushroom, Dianne and pepper sauce.

CHEESE FONDUE STATION

Greens, crusty bread, pearl onions and gherkins.

MEXICAN STATION

Make your own Fajitas.
Chicken, beef, dips, salsas and sour cream.
Traditional nachos.

DESSERT BUFFET

Assorted French pastries. Live ice cream counter and chocolate fountain station.

BEVERAGE INCLUSIONS

Selection of O'Reilly's Canungra Valley Vineyard wines, Burleigh Brewing Co beers, soft drinks and juices.

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