



VenU Buffet Lunch menu

Soup of the day (GF,V)

Garlic bread

Prawn cocktail (GF)

Vegetable samosas with mint raita (GF,VG)

Thai green chicken curry with rice (GF)

Roast lamb with roast potato, jus and mint sauce (GF)

Zucchini rotolo, herb ricotta and basil tomato sauce (GF,V)

Steamed broccoli, cauliflower and carrots (GF,VG)

Thai Fish cakes on crispy noodles

Penne pasta with mushroom cream sauce (GF,V)

Beetroot and grain salad (V)

Green salad (GF,VG)

Key lime pie with berries

Apple rhubarb crumble and cream (GF)

Flourless chocolate brownie cake (GF)

Fresh fruit

\$28 Per person

Drinks on consumption

Tea and Filtered coffee included.

Menu subject to change

V - Vegetarian VO - Vegetarian option VG - Vegan

GF - Gluten free GFO - Gluten free option