



BUFFET
one

\$22pp

Assorted Breads

Cold Dishes

Potato Salad with crispy bacon and boiled egg

Greek salad with olives and fetta accompanied with balsamic dressing

Asian style slaw with crunchy noodles and sesame seeds

Hot Dishes

Roast Potatoes

Steamed Vegetables

Roast Turkey Breast

Honey Mustard Glazed Ham

Condiments

Desserts

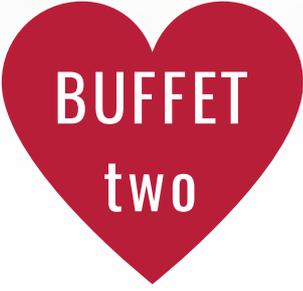
Christmas Pudding with Custard

Christmas Trifle

Mini Pavlovas

Whipped Cream

Please speak to us about any dietary requirements at the time of booking



BUFFET
two

\$26 pp

Assorted Breads

Cold Dishes

Potato Salad with crispy bacon and boiled egg

Greek salad with olives and fetta accompanied with balsamic dressing

Asian style slaw with crunchy noodles and sesame seeds

Cumin spiced sweet potato & spinach

Hot Dishes

Roast Potatoes

Steamed Vegetables

Baked Barramundi with lemon & herb

Steamed Jasmine Rice

Choice of Two Roasts:

Turkey Breast/Glazed Ham/Lamb/Pork

Condiments

Desserts

Christmas Pudding with Custard

Christmas Trifle

Mini Pavlovas

Apple Pie

Whipped Cream

Please speak to us about any dietary requirements at the time of booking



MENU
one

\$18 pp

Alternate Drop

Assorted Breads to start

Baked Barramundi with herb butter served with mashed potato,
asparagus & trussed tomatoes

Char grilled Eye Fillet cooked medium with sweet potato mash, broccolini
& red wine jus

Grilled Chicken Breast stuffed with cream cheese & pistachio served with
golden chat potatoes & green beans topped with garlic cream sauce



With
Dessert

\$20 pp

Mini Christmas Pudding with custard & cream

Mini Pavlova with seasonal fruit, coulis & cream

**Please speak to us about any dietary
requirements at the time of booking**



Menu three

\$20pp

Alternate Drop

Assorted Breads

Entree

Coconut Prawns served on baby cos, avocado & house made thousand island dressing

Potato Gnocchi in a creamy basil pesto sauce topped with crisp pancetta & parmesan

Mains

Baked Barramundi with herb butter served with mashed potato, asparagus & trussed tomatoes

Char grilled Eye Fillet cooked medium with sweet potato mash, broccolini & red wine jus

Grilled Chicken Breast stuffed with cream cheese & pistachio served with golden chat potatoes & green beans topped with garlic cream sauce

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Menu four

\$25pp

Alternate Drop

Assorted Breads

Entree

Coconut Prawns served on baby cos, avocado & house made thousand island dressing

Potato Gnocchi in a creamy basil pesto sauce topped with crisp pancetta & parmesan

Mains

Baked Barramundi with herb butter served with mashed potato, asparagus & trussed tomatoes

Char grilled Eye Fillet cooked medium with sweet potato mash, broccolini & red wine jus

Grilled Chicken Breast stuffed with cream cheese & pistachio served with golden chat potatoes & green beans topped with garlic cream sauce

Desserts

Mini Christmas Pudding with custard & cream

Mini Pavlova with seasonal fruit, coulis & cream

Please speak to us about any dietary requirements at the time of booking



Shearers Arms Tavern

FUNCTION MENU

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