

# Cocktail Selection

## **CLASSIC**

<b>PINA COLADA</b>	<b>M \$13</b>	<b>NM \$14</b>
Malibu, Bacardi, Coconut Cream, Pineapple & Pineapple Juice		
<b>LONG ISLAND ICE TEA</b>	<b>M \$16</b>	<b>NM \$17</b>
Tequila, Cointreau, Gin, Vodka, Bacardi, fresh Lemon & Lime		
<b>LIQUID ECSTASY</b>	<b>M \$16</b>	<b>NM \$17</b>
Blue Curacao, Midori, Vodka, Malibu, Vanilla Galliano & Pineapple Juice		
<b>RED CORVETTE</b>	<b>M \$14</b>	<b>NM \$15</b>
Midori, Frangelico & fresh Strawberries blended into an ice slushy		
<b>MIDORI SPLICE</b>	<b>M \$13</b>	<b>NM \$14</b>
Midori, Malibu, Pineapple Juice & Cream		
<b>MARGARITA</b>	<b>M \$15</b>	<b>NM \$16</b>
Tequila, Cointreau & fresh Lemon Juice		
<b>DRY MARTINI</b>	<b>M \$15</b>	<b>NM \$16</b>
Gin and Vermouth served with an olive		
<b>COSMOPOLITAN</b>	<b>M \$15</b>	<b>NM \$16</b>
Vodka, Cointreau, Lime and Cranberry Juice		
<b>MOJITO</b>	<b>M \$13</b>	<b>NM \$14</b>
Bacardi & Sugar Syrup topped with Soda Water, fresh Mint and Lime		
<b>TOBLERONE</b>	<b>M \$16</b>	<b>NM \$17</b>
Frangelico, Kahlua, Baileys, Cream & Honey		

## **SOMETHING DIFFERENT**

<b>LYCHEE COLADA</b>	<b>M \$15</b>	<b>NM \$16</b>
Lychee Liqueur, White Mozart Liqueur, Malibu & Pineapple Juice		
<b>BUFFS MOJITO</b>	<b>M \$15</b>	<b>NM \$16</b>
Bacardi, Vok Liqueur, Sugar Syrup, topped with Soda Water, Mint, Lime and fresh seasonal fruit		
<b>COCO LOCO</b>	<b>M \$13</b>	<b>NM \$14</b>
Malibu, Vodka, Coconut Water, Cranberry Juice & fresh Pineapple		
<b>FORTY ELEVEN</b>	<b>M \$16</b>	<b>NM \$17</b>
42 Below Feijoa Vodka, Midori, Apple Juice, fresh fruit (Passionfruit, Strawberries & Orange) & Sprite		
<b>ANOTHER DAY IN PARADISE</b>	<b>M \$13</b>	<b>NM \$14</b>
Peach Schnapps, Blue Curacao, Vodka, fresh Lemon and Sprite		
<b>PINEAPPLE MARGARITA</b>	<b>M \$16</b>	<b>NM \$17</b>
Cointreau, Tequila, Pineapple Juice, fresh Lime Juice		

# Cocktail Selection

## **BUFFS SPECIALITY MARTINIS**

<b>ESPRESSO MARTINI</b> Kahlua, Vodka, Crème de Cacao & Espresso	<b>M \$15</b>	<b>NM \$16</b>
<b>APPLE CRUMBLE MARTINI</b> Spiced Rum, Butterscotch Liqueur, Apple Juice and Sugar Syrup	<b>M \$13</b>	<b>NM \$14</b>
<b>CYCLONE MARTINI</b> Spiced Rum, Bacardi, fresh Orange Juice & Grenadine	<b>M \$13</b>	<b>NM \$14</b>
<b>NUTELLA MARTINI</b> Frangelico, Crème de Cacao, Baileys, Nutella, Milk & Cream	<b>M \$13</b>	<b>NM \$14</b>
<b>PEANUT BUTTER CUP MARTINI</b> Crème de Cacao, Baileys, Peanut Butter, Milk & Cream	<b>M \$13</b>	<b>NM \$14</b>
<b>PIXIE MARTINI</b> Crème de Cacao, Butterscotch Liqueur, Milk & Cream	<b>M \$13</b>	<b>NM \$14</b>
<b>SUNDAE MARTINI</b> Crème de Cacao, Baileys, Milk, Cream and Whipped Cream	<b>M \$13</b>	<b>NM \$14</b>

## **MOCKTAILS - Non-alcoholic**

<b>VIRGIN PINA COLADA</b> Coconut Cream, Pineapple & Pineapple Juice	<b>M \$8</b>	<b>NM \$9</b>
<b>VIRGIN MARY</b> Tomato Juice, Salt & Pepper, Worcestershire & Tabasco	<b>M \$8</b>	<b>NM \$9</b>
<b>APPLES &amp; STRAWBERRIES</b> Strawberries, Apple Juice, Grenadine, Lemonade	<b>M \$8</b>	<b>NM \$9</b>
<b>BUFFS NOJITO</b> Sugar Syrup, Soda Water, Mint, Lime and fresh seasonal fruit	<b>M \$8</b>	<b>NM \$9</b>
<b>DESERT SUNRISE</b> Mango Nectar, Orange Juice, and Grenadine blended into an icy slushy	<b>M \$8</b>	<b>NM \$9</b>
<b>SUNSHINE BERRY SPRITZER</b> Orange Juice, Pineapple Juice, Passion Fruit, Strawberries and Sprite	<b>M \$8</b>	<b>NM \$9</b>
<b>NUTS ABOUT NUTELLA</b> Nutella, Ice Cream, Milk and Whipped Cream	<b>M \$8</b>	<b>NM \$9</b>
<b>NUTS ABOUT PEANUT BUTTER</b> Peanut Butter, Ice Cream, Milk and Whipped Cream	<b>M \$</b>	<b>NM \$9</b>

# Wine Selection

	BOTTLE		150ml GLASS		250ml GLASS	
	M	NM	M	NM	M	NM
<b>RED WINES</b>						
FIFTH LEG ROSE	\$30	\$32				
JULIET PINOT NOIR	\$33	\$35				
LITTLE BERRY MCLARENVALE SHIRAZ	\$33	\$35				
MATUA VALLEY HAWKES BAY MERLOT	\$32	\$34				
PENFOLDS KHILL CAB SAUV	\$32	\$ 34				
PENFOLDS KHIL SHIRAZ	\$32	\$ 34				
PEPPERJACK CABERNET SAUVIGNON	\$57	\$59				
PEPPERJACK SHIRAZ	\$57	\$59				
WOLFBLOSS RED CABERNET MERLOT	\$20	\$22				
ROTHBURY ESTATE SHIRAZ CABERNET	\$18	\$20				
ROTHBURY ESTATE CABERNET MERLOT	\$18	\$20	\$5.60	\$5.80	\$8.00	\$8.20
BROCK STATION CRIMSON CABERNET	\$20	\$22	\$5.60	\$5.80	\$8.00	\$8.20
BROWN BOROTHERS DOLCETTO	\$31	\$33	\$5.60	\$5.80	\$8.00	\$8.20
<b>WHITE WINES</b>						
FIFTH LEG SEMILLION SAUV BLANC	\$30	\$32				
JULIET PINOT GRIGIO	\$33	\$35				
LITTLE BERRY MCLAREN VALE SAUV BLANC	\$35	\$37				
MATUA VALLEY SAUV BLANC	\$33	\$35				
SECRET STONE CHARDONNAY	\$30	\$32				
SECRET STONE SAUV BLANC	\$30	\$32				
UPSIDE DOWN SAUV BLANC	\$22	\$24				
WOLFBLOSS RED CLASSIC DRY WHITE	\$20	\$22				
WOLFBLOSS RED UNOAKED CHARDONNAY	\$20	\$22				
ROTHBURY ESTATE CHARONNAY	\$18	\$20	\$5.60	\$5.80	\$8.00	\$8.20
ROTHBURY ESTATE SAUV BLANC	\$18	\$20	\$5.60	\$5.80	\$8.00	\$8.20
BROCK STATION MOSCATO	\$18	\$20	\$5.60	\$5.80	\$8.00	\$8.20
BROWN BROTHERS MOSCATO	\$31	\$33	\$5.60	\$5.80	\$8.00	\$8.20
<b>SPARKLING WINES</b>						
GH MUMM	\$115	\$117				
WOLFBLOSS RED MOSCATO	\$20	\$22				
WOLFBLOSS RED	\$20	\$22				
YELLOWGLEN YELLOW	\$24	\$26				
ROSEMOUNT O	\$28	\$30	\$7.80	\$8.00	\$9.80	\$10.00
ROTHBURY ESTATE SPARKLING CUVEE	\$18	\$20	\$5.60	\$5.80	\$8.50	\$8.70

## TAPAS

GARLIC BREAD		M \$7.50	NM \$9.50
SWEET POTATO FRIES served with aioli	Small	M \$9.00	NM \$11.00
	Large	M \$12.00	NM \$14.00
GARLIC PARMESAN PIZZA	9 inch	M \$11.00	NM \$13.00
	12 inch	M \$15.00	NM \$17.00
SZECHUAN FLASH FRIED PRAWNS (8) served with lemon aioli		M \$17.00	NM \$19.00
TRIO OF DIPS served with ciabatta bread		M \$12.00	NM \$14.00
CHEESY GARLIC BREAD		M \$9.00	NM \$11.00
CHEESE BURGER SLIDERS (3) served with chips		M \$14.00	NM \$16.00
BRUSCHETTA (V)		M \$12.00	NM \$14.00
PRAWN AND SCALLOP DUMPLINGS encased in coconut leaf boxes and served with soy sauce (4)		M \$12.00	NM \$14.00

## ENTREES

STUFFED MUSHROOMS (V)		M \$12.50	NM \$14.50
OYSTERS KILPATRICK	1/2dozen	M \$17.50	NM \$19.00
	Dozen	M \$32.00	NM\$34.00
NATURAL OYSTERS	1/2 dozen	M \$15.00	NM \$17.00
	Dozen	M \$29.00	NM \$31.00
GARLIC PRAWNS (6) served with rice and garlic sauce		M \$17.00	NM \$19.00
PANKO CRUMBED CALAMARI		M \$16.00	NM \$18.00
SALT AND PEPPER CALAMARI		M \$11.50	NM \$13.50

## SIDES

CHIPS AND GRAVY	Small	M \$4.50	NM\$6.50
	Large	M \$9.00	NM \$11.0
WEDGES served with sour cream and sweet chilli sauce	Small	M \$8.00	NM \$10.00
	Large	M \$12.00	NM \$14.00
CREAMY MASHED POTATO		M \$6.00	NM \$8.00
STEAMED VEGETABLES		M \$6.00	NM \$8.00
2 FRIED EGGS		M \$3.50	NM \$4.50
STEAMED RICE		M \$4.50	NM \$6.50



## **PIZZA**

HAWAIIAN	9 inch	M \$17.50	NM \$19.50
	12 inch	M \$22.00	NM \$24.00
SUPER SUPREME	9 inch	M \$18.00	NM \$20.00
	12 inch	M \$22.00	NM \$24.00
PUMPKIN, FETA AND SPINACH	9 inch	M \$16.00	NM \$18.00
	12 inch	M \$20.00	NM \$22.00
MEAT LOADED	9 inch	M \$19.00	NM \$21.00
	12 inch	M \$22.00	NM \$24.00

GLUTEN FREE PIZZA BASES ALSO AVAILABLE

## **BURGERS AND SANDWICHES**

CHICKEN SCHNITZEL PANINI served with chips	M \$15.00	NM \$17.00
FISH BURGER PANINI served with chips	M \$14.00	NM \$16.00
VEGE BURGER PANINI served with chips	M \$14.00	NM \$16.00
STEAK SANDWICH served with chips	M \$18.00	NM \$20.00
BUFFS BEEF BURGER Angus beef patty, egg and bacon. Served with chips	M \$18.00	NM \$20.00
All Sandwiches/Burgers include Lettuce, Tomato, Beetroot, Cheese, Sauteed Onion and Aioli		
Add a Fried Egg	M \$3.50	NM \$4.50

## **CHICKEN**

PANKO CRUMBED CHICKEN SCHNITZEL served with choice of sauce/gravy	M \$20.00	NM \$22.00
MARINATED CHICKEN BREAST served with choice of sauce/gravy	M \$18.00	NM \$20.00
BUFFS CLUB SIGNATURE PARMY Panko crumbed schnitzel topped with mushroom, ham, cheese and avocado	M \$23.00	NM \$25.00
PANKO CRUMBED CHICKEN PARMY	M \$22.00	NM \$24.00

ALL CHICKEN DISHES SERVED WITH YOUR CHOICE OF CHIPS AND SALAD OR POTATO AND VEGETABLES

## **FROM THE GRILL**

RIB FILLET 300g rib fillet steak	M \$29.00	NM \$31.00
PORK KING RIB 450g pork rib marinated in plum sauce	M \$35.00	NM \$37.00
CRUMBED STEAK served with your choice of sauce/gravy	M \$18.00	NM \$20.00
LAMB CUTLETS crumbed or grilled served with mint gravy	M \$24.00	NM \$26.00
REEF AND BEEF 300g rib fillet served with prawns and a creamy garlic sauce	M \$33.00	NM \$35.00
CAJUN WING RIB 450g Cajun spiced wing rib	M \$40.00	NM \$42.00
RUMP 350g rump steak	M \$25.00	NM \$27.00
LAMB SHANK served with creamy mash	M \$22.00	NM \$24.00
ALL GRILL DISHES SERVED WITH YOUR CHOICE OF CHIPS AND SALAD OR POTATO AND VEGETABLES		

## **SEAFOOD**

XXXX BATTERED BARRAMUNDI fillet of Barra lightly fried in a XXXX tempura batter	M \$22.00	NM \$24.00
PANKO CRUMBED PRAWNS served with aioli and fresh lemon	M \$20.00	NM \$24.00
PANKO CRUMBED CALAMARI served with tartare and fresh lemon	M \$22.00	NM \$24.00
BARRA ALEXANDER grilled Barra fillet, 1 prawn skewer topped with avocado and hollandaise sauce.	M \$25.00	NM \$27.00
PANKO CRUMBED FLATHEAD served with tartare and fresh lemon	M \$18.00	NM \$20.00
GRILLED SALMON perfectly grilled salmon served with béarnaise sauce	M \$25.00	NM \$27.00
GARLIC PRAWNS creamy garlic prawns served with rice	M \$22.00	MN \$24.00
SEAFOOD BASKET prawn cone, XXXX battered barra, panko flathead, scallops, panko squid, panko prawn	M \$22.00	NM \$24.00
SALT AND PEPPER SQUID served with aioli and fresh lemon	M \$21.00	NM \$23.00

ALL SEAFOOD DISHES SERVED WITH YOUR CHOICE OF CHIPS AND SALAD OR POTATO AND VEGETABLES

## **RISOTTO**

SQUID INK RISOTTO	Small	M \$17.50	NM \$19.50
Black Risotto made with prawns, scallops, chives, garlic, cream and mushrooms	Large	M \$25.00	NM \$27.00
VEGETARIAN RISOTTO (V)	Small	M \$14.00	NM \$16.00
Served in a creamy garlic sauce, can also be served in a Napoli sauce for a vegan option	Large	M \$18.00	NM \$20.00

# Hot Beverages

## **LIQUEUR COFFEES**

**M \$8.90**

**NM \$9.80**

**Irish Coffee** - Irish Whisky & Cream

**Caribbean Coffee** - Malibu & Cream

**Calypso Coffee** - Tia Maria & Cream

**Romano Coffee** - Galliano & Cream

**Aussie Coffee** - Bundaberg Rum & Cream

All Coffees can be served with your choice of  
Ports or Liqueurs

## **COFFEES**

**Soy & Decaf 60 cents extra**

Short Black

**M \$ 3.50**

**NM \$3.90**

Long Black

**M \$4.00**

**NM \$4.40**

Cappuccino

**M \$4.20**

**NM \$4.60**

Buffaccino (Mugaccino)

**M \$4.90**

**NM \$5.40**

Flat White Cup

**M \$4.20**

**NM \$4.60**

Flat White Mug

**M \$4.70**

**NM \$5.10**

Café Latte

**M \$5.10**

**NM \$5.70**

Café Vienna - Espresso with cream

**M \$4.90**

**NM \$5.40**

Affogato - Cap shot with Ice-cream

**M \$4.90**

**NM \$5.40**

Café Mocha - Blend of Coffee & Choc

**M \$5.40**

**NM\$5.90**

Syrup Latte

**M 5.40**

**NM \$5.90**

Chocolate, Vanilla, Irish Cream, Hazelnut

Triple Treat Latte

**M \$5.70**

**NM 6.20**

Chocolate, Caramel & Hazelnut

## **Teas**

**Ask about our range of freshly brewed teas**

Herbal

**M \$4.10**

**NM \$4.50**

Normal

**M \$3.90**

**NM \$4.30**

Pot of Tea

**M \$4.70**

**NM \$5.10**