

BUFFET MENU'S (MINIMUM 40 PEOPLE)

Includes Dinner Roll, Tea/Coffee, Cutlery, Tablecloths and Serviettes

PRICES PER PERSON

Package 1 - \$22

Choose 1 x Salad, 1 x Side, 1 x Protein

Package 2 - \$27

Choose 1 x Salad, 2 x Side, 2 x Protein

Package 3 - \$34

Choose 2 x Salad, 2 x Side, 2 x Protein, 1 x Dessert

Package 4 - \$41

Choose 2 x Salad, 2 x Side, 2 x Protein, 1 x Seafood, 1 x Dessert

Package 5 - \$51

Choose 2 x Salad, 2 x Side, 2 x Protein, 2 x Seafood, 2 x Dessert

* Protein option can be substituted for seafood at \$6 p/p extra

SALADS

Fattoush Salad

Lebanese cucumber & cherry tomato, mint, sumac and fried pita bread

Potato Salad

Baby capers and Spanish onion, seeded mustard and soft herbs

Spring Salad

Baby capers and Spanish onion, seeded mustard and soft herbs

Classic Caesar Salad

Cos lettuce and pancetta, sourdough croutons and hardboiled egg

Couscous Salad

Dried stone fruit and pine nuts, oregano and hazelnut dressing

Pasta Salad

Asparagus and tomato, ricotta and basil

Coleslaw

Apple cider vinegar, dill and parsley

SIDES

Steamed Seasonal Vegetables

Roast Potato

Garlic and rosemary

Sautéed Green Beans

Toasted almonds and parsley

Honey Glazed Carrots

Stir-Fried Vegetables

Bok Choy and broccoli, bean sprouts and ginger

Creamy Potato Bake

Bacon and parmesan

Baked Pumpkin

Almonds, sage and maple syrup

Steamed Jasmine Rice

P R O T E I N S

Grilled Chicken Breast

Thyme, lemon and salsa Verde

Roast Pork Shoulder

Apple sauce and gravy

Slow Cooked Grain Fed Beef Sirloin

Pepper sauce and selection of mustards

Braised Chicken

Kalamata olives and Swiss brown mushrooms, tomato and basil

Baked Leg of Ham

Pineapple and citrus glaze

Pulled Beef Brisket

Smoked BBQ sauce and caramelised onion

Lamb Shank Ragout

Rosemary gravy and peas

S E A F O O D

Barramundi Fillet

Fresh tomato and herb oil

Grilled King Prawns

Garlic butter and lemon

Seared Hokkaido Scallops

Champagne vinegar reduction and chervil

Baked Tasmanian Salmon

Capers and crème fraiche

Mixed Seafood Risotto

Saffron and fennel

Battered Flathead Fillet

Lemon and tartare sauce

D E S S E R T

Sliced Seasonal Fruit

Sticky Date Pudding

Butterscotch sauce

Pecan Tartlet

Double cream

Selection of Fresh Muffins

Mixed Berry Cheesecake

Crème Chantilly

Chocolate Mousse

Fresh raspberry

Assorted cheese platter

Quince and lavosh crackers