



SEASONAL BUFFET MENU

Please choose 5 items: Your selection of 2 meat/poultry/fish/vegetarian. 2 salads and 1 Dessert.

All buffets are accompanied by a seasonal side dish, warm bread rolls, butter and condiments.

MEAT, POULTRY, FISH, VEGETARIAN

Meat and Poultry

Sticky Star Anise and Cinnamon Duck w miso glaze
Slow cooked Pork Loin w apple and calvados jus
Salt bush, herb and garlic roast Lamb Rump w mint jus
Sun dried tomato and caper stuffed Chicken roulade w spinach cream sauce
Korean Gochujang slow roasted pork neck w ginger and pickled vegetables
Preserved lemon and fresh oregano roasted lamb rack w caramelized onion and cranberry jus
Boneless beef short ribs, red wine and licorice sauce
Lamb and wild mushroom ragout
Braised wagyu beef cheeks w truffle and parmesan polenta
Herb and peppercorn crusted deboned leg of lamb w béarnaise sauce

Fish

Seaweed and Dashi-salted yellowfin tuna w wasabi and sour cream mash
Persian Gulf style market fish w roast mustard seeds and lemon sweet potato
Spanish Basque style seafood stew
Atlantic Salmon and pistachio En-Croute w burnt lemon

Vegetarian

Vine ripened tomato, cheese and pesto tart
Mushroom cannelloni gratin w salsa verde
Palak Paneer with saffron basmati rice
Moroccan vegetable, apricot and chick pea tagine



Spinach, ricotta and herb rotolo w napoletana sauce
Wild mushroom and lemon thyme risotto w Parmigiano-Reggiano
Poached gnocchi w pumpkin, sage and lemon Beurre noisette
White miso and sesame baked eggplant w warm coconut short-grain
rice Penne caponata w garlic and herb panna gratta

SALADS

Vegetarian

Crispy chick pea w roast Ras El hanout vegetables and coriander
yogurt and green chilli dressing
Wild rocket, goats cheese, caramelized walnut salad w mustard and
margarine dressing
Classic Waldorf salad
Middle Eastern Freekah salad w currants, crispy onion and preserved
lemon dressing
Cucumber and Israeli cous cous salad
Chargrilled Corn, millet and mixed seed salad w horse radish dressing
Super Food salad-Kale, chia seeds, orange, dried cranberries & roasted
hazelnut salad w salsa verde dressing

Meat

Red miso grilled beef w soba noodles, snow pea tendril, pickled ginger
and edamame bean salad
Chargrilled chimmi-churri chicken, mixed bean and herb salad Smoked
salmon, pickled cucumber, caper and dill salad w sour cream dressing
Classic Caesar salad
Rare molasses marinated roast beef, green papaya, green tea noodle
and mint salad
Asparagus pea, mixed herb and crab salad w and olive and tarragon
dressing
Sliced prosciutto, bitter leaf and pine nut salad w aged Aceto balsamic
dressing
Poached Chicken, cabbage, roast almond and parsley salad w
caponata dressing



DESSERT

Shared Cheese platter or Individually plated that includes assortment of local and imported cheeses with fresh and dried fruit, nuts, quince paste and lavosh

Slow baked lemon tart with crème fraiche and berry compote

Dark Valrona chocolate mousse w panettone , fresh orange and cardamom anglaise

Eton Mess: meringue, berries and cream w raspberry coulis

Tiramisu

Raspberry and vanilla crème brulee

Coconut panacotta w pineapple and mint salsa

Add Glass Hire

(includes delivery, pickup and cleaning)

\$4 per person

1 x Champagne glass

1 x red/white wine glass

1 x soft-drink/beer

1 x water glass

COST:

\$59 (ex GST) per person for 2 meat/poultry/fish/vegetarian. 2 salads and 1 Dessert.

All buffets are accompanied by a seasonal side dish, warm bread rolls, butter and condiments.

Additional items are as follows:

Add meat/poultry/fish/vegetarian is \$9 per person Add salad is \$4 per person

Add dessert is \$5 per person

Staffing:

Delivery of food ready to serve OR Chef to finish and present food on site is \$230 each for a 4 hour minimum (\$250 Sat. \$285 Sun. \$390 Public Holiday)

Waiters, if required, are \$210 each for a 4 hour minimum (\$230 Sat. \$265 Sun. \$370 Public Holiday). We suggest 1:15 guests

Minimum food charge \$700

All Prices are per person and exclude GST.