

BUFFET MENUS

Gold Buffet Menu

\$65 per guest

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
 2x Main dishes selected from our buffet menu
 2x Salads
 Freshly baked sourdough

Diamond Buffet Menu

\$78 per guest

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
 3x Main dishes selected from our buffet menu
 2x Salads/Sides
 Freshly baked sourdough
 1x Dessert Canapé
 Coffee & Assorted Teas

Platinum Buffet Menu

\$100 per guest

Premium Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
 1x Seasonal fresh fruit platter –
 3x Main dishes from our buffet menu
 2x Salads/Sides
 Freshly baked sourdough
 2x Chef selection Dessert Canapés
 Coffee & Assorted Teas

EXTRAS

Platters can be added to any packages (See platters menu)
 Canapes can be added -
 Gold Range - \$6
 Diamond Range - \$6.50
 Platinum Range - \$7.50
 Dessert Range - \$6.50
 Slider Range - \$7.50
 Substantial Range - \$9

- *Chef charge applicable to all menus - \$75 per hour (min 4 hour charge - \$300)
- *Min 25 guests for all menus
- *Saturday & Sunday bookings (+ Thurs to Sun in December) - minimum spend of \$2200 applies (plus chef charge)



Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Charred beef rump, south American chimmi churri, roasted carrots Whole char grilled Barramundi with Vietnamese noodle salad (GF)

Salmon with crispy skin, bok choy and oyster sauce (GF)

Sous vide beef 2 ways w/ potato puree and red wine jus (GF)

Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)

Salmon croquettes w/ seasonal salad and dill, caper emulsion

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus

Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus

Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fusilli pasta with chilli, confit garlic, lemon and parsley

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

DESSERT CANAPES

Mini banoffee tarts

Apple and cinnamon crumble tarts

Salted caramel and dark chocolate tart

Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb

Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry

Sticky date pudding, vanilla cream butterscotch sauce

Mango, raspberry, and vanilla bean eton mess

Lime curd pannacotta, biscuit crumb and meringue (GF)

Mini lemon meringue pies

Gluten Free = (GF)

Attracts extra charge = ****

