

# BUFFET

## MIN OF 40 GUESTS

FRESHLY BAKED BREAD AND BUTTER ON ARRIVAL

### PLATTERS (CHOICE OF 2)

- Fresh salmon dip with it's caviar and gluten free crisp bread (GF) (DF) (NF)
- Crumbed calamari ring with classic tartare sauce
- Veal and chorizo sausage roll with house-made tomato sauce (NF)
- Hot chicken bite with house-made teriyaki sauce (NF)
- Cheese and vegetable frittata (GF) (NF)
- Rich seasonal vegetable ratatouille with gluten free crisp bread (V) (NF)
- Mix spring roll with sweet chilli sauce

### MAINS (CHOICE OF 2)

- Braised beef brisket with pastrami spices (GF) (DF) (NF)
  - Slow roasted lamb shoulder with sweet and tangy mustard (GF, DF, NF without sauce)
  - Seared chicken breast with prosciutto crumb (GF) (DF) (NF)
  - Pulled pork with house-made spice seasoning and chipotle aioli (GF, DF, NF without sauce)
  - Seared salmon with tomato butter cream sauce (GF, DF, NF without sauce)
  - Seared barramundi with preserved house made mustard (GF, DF, NF without sauce)
- Crispy chats potato (V) (NF) and seasonal vegetable mac and cheese (NF) included along with above choices*
- Vegetable stack available for vegetarian and vegan guests. Please note vegetarian and vegan meals must be ordered seperately and before the date as we are unable to provide these options without prior warning. We are able to prep these meals seperately upon request.*

### SIDES (CHOICE OF 3)

- Mushroom and haloumi salad with almond, green bean (GF)
- Beetroot and goat cheese salad with candied pecan (GF)
- Apple and raison coleslaw salad with fresh herbs (GF) (NF)
- Sweet potato quinoa salad with cranberry, candied pecan (V)
- Mix leaf garden salad (V) (NF)

### DESSERTS (EXTRA TO ADD - CHOICE OF 2)

- White chocolate custard with cocoa soil and strawberry puree (NF)
- Fresh vanilla cheesecake with rhubarb puree, pistachio crunch
- Coconut panna cotta with mango puree and lychee (GF) (NF)
- Classic tira misu with chocolate crumb (NF)

*Mini fruit salad available for dairy-free or vegan guests. Please note dairy free and vegan meals must be ordered seperately and before the date as we are unable to provide these options without prior warning. We are able to prep these meals seperately upon request.*



### ADDITIONAL PLATTERS

- Australian cheese platter with dry fruit and cracker
- Mixed cured meat platter with grissini and condiment
- Fresh seasonal fruit platter (V) (NF)

PLEASE NOTE THE CLUB DOES NOT CATER TO MILESTONE BIRTHDAY CELEBRATIONS UNDER THE AGE OF 21