



BUFFET MENU

MIN OF 40 GUESTS

FRESHLY BAKED BREAD AND BUTTER ON ARRIVAL

PLATTERS (CHOICE OF 2)

- Fresh salmon dip with caviar and gluten free crisp bread (GF) (DF) (NF)
- Crumbed calamari ring with classic tartare sauce
- Hot chicken bite with house-made teriyaki sauce (NF)
- Mix spring roll with sweet chilli sauce
- Marinated olives, labna, sliced prosciutto, coppa, sundried tomatoes served with soft tortilla
- Fresh king prawns, smoked salmon, natural oysters with dill and caper mayo and fresh lemon cheek

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 carolina dressing (GF, DF, NF)
- 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 vegetables (NF) included along with above choices

SIDES (CHOICE OF 3)

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

DESSERTS (+\$10PP 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)



ADDITIONAL PLATTERS

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