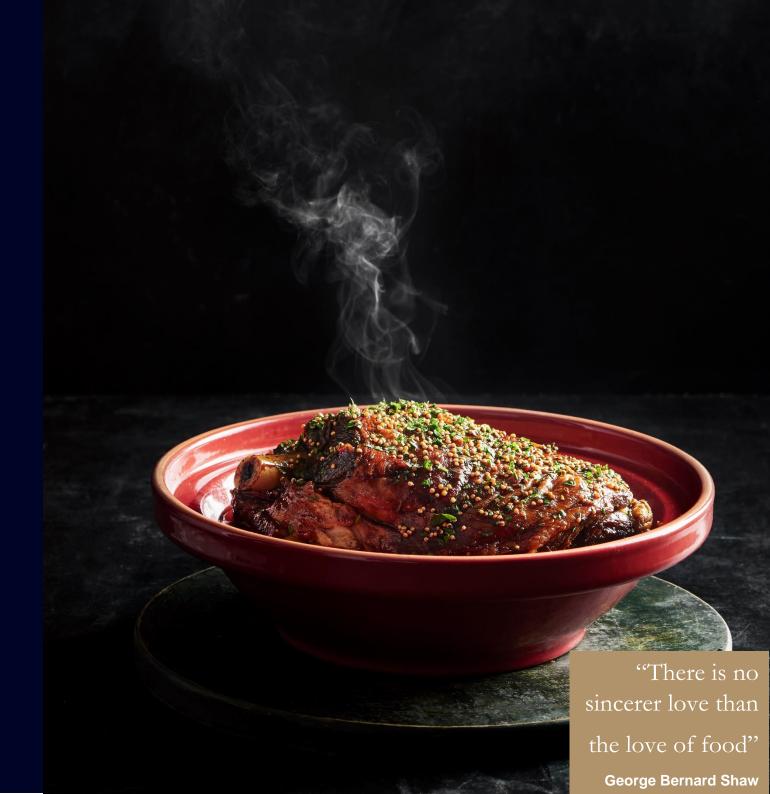




Buffet Menu



Buffet Menu 1





Main Buffet

Pan seared salmon, garlic yoghurt, tabouli, pomegranates GF

Coda alla vaccinara; slow cooked beef cheeks, bacon, gremolata

Roasted chicken breast, merguez sausage, Napolitana sauce $\ensuremath{\mathsf{DF}}$ I $\ensuremath{\mathsf{GF}}$

Penne, garlic, chilli, feta V

Side Dishes

Creamed corn, harissa butter, manchego GFIV

Potato gratin, caramelised onions, Gruyere GFIV

Salads

Soba noodles, soy wasabi dressing, fried eschallots, edamame VG

Goats cheese, potato, mint ∨

Caesar salad GF

Sonoma sourdough breads, Pepe Saya butter

Dessert

Choice of 2 from our dessert buffet menu

Fresh percolated coffee, selection of Origin teas, chocolate truffles

Buffet Menu 2

Price per person from \$48.00



Main Buffet

Sobrasada filled chicken breast, capers, Spanish onions DF I GF

Skirt steak, pebre, wild mushrooms GF

Dukkah crusted barramundi, aleppo, yogurt GF

Szechuan braised eggplant, black vinegar, snow peas VG

Side Dishes

Mac & cheese; macaroni, Gruyere, Swiss, cheddar, mustard, paprika V Roasted & glazed carrot & fennel, dill & honey V

Salads

Panzanella; Tuscan bread & vegetable salad, balsamic vinaigrette VG
Roasted turmeric cauliflower, tahini, almonds GFIVG
Black bean, corn, pico de gallo DFIGFIVG
Sonoma sourdough breads, Pepe Saya butter

Dessert

Choice of 2 from our dessert buffet menu GF I VG

Australian & imported cheeses, seasonal fruits

Fresh percolated coffee, selection of Origin teas, chocolate truffles

Cold Buffet Menu 1

Price per person from \$35.00



Main Buffet

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce GF
Assorted sushi; Nigiri & maki rolls, soy, wasabi & pickled ginger GF
Grilled free-range chicken thighs, basil, lemon, pickled onions DF I GF
Spanish omelette, roasted onions, potatoes, herbs, cheese GF I V
Smoked salmon, avocado cream, pickled onions, finger lime DF I GF

Salads

Fattoush; Toasted bread, mixed greens & vegetables VG

Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs GF

Italian salad; Farfalle pasta, olives, semi dried tomatoes, Provolone V

Sonoma sourdough breads, Pepe Saya butter

Cold Buffet Menu 2

Price per person from \$45.00



Main Buffet

Smoked & glazed chicken breast, avocado puree, samphire DF I GF

Tuna, spicy mandarin oil, lettuce DF I GF

Smoked bacon & aged cheddar tart

Char sui pork, Asian greens DF I GF

Braised eggplant, miso, sweet & sour radish DFIGF

Salads

Mixed garden salad GFIVG

Eggplant salad, freekah, red wine dressing DF I VG

Broccoli & fetta salad GF I V

Sonoma sourdough breads, Pepe Saya butter

Optional extras at market price

King prawns DF I GF

Sydney rock oysters DF I GF

Queensland sea scallops DF I GF

Sharing

Canapés

Price per person from \$58.00pp (canapes/main/dessert)

Price per person from \$48.00pp (main/dessert)



Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta

Seared salmon, sesame seeds & wasabi avocado DF I GF

Angus beef fillet & speck roulade, modern bearnaise, chervil oil GF

Cherry smoked chicken roulade, BBQ glaze, corn chips GF

Forest mushrooms, leek & Gruyere tartlet ∨

Slow cooked lamb shanks, rosemary & preserved lemon miniature pies

Twice baked 3 cheese & herb soufflé, capsicum relish GF I V

Main Course

Please select 1 of the below main course menus

Menu 1

Main Course

Slow roasted lamb shoulder, chimichurri DF I GF

Pan fried barramundi, salsa verde DFIGF



Salads & Side Dishes

Fennel, orange, radicchio salad DFIGFIVG

Watermelon, tomato, cucumber, feta salad GF

Lemon olive roast potatoes DFIGFIVG

Menu 2

Main Course

Whole roast pork belly, pickled onions DFIGF

Umami butter scallops GF

Salads & Side Dishes

Cauliflower, apple, radish DFIGFIVG

Green bean, minted palm sugar vinaigrette, pomegranate DFIGFIVG

Roasted roots, kale, pesto GF

Menu 3

Main Course

Oven roasted free-range chicken, caramelised onion, chorizo braise GF Iced peeled king prawns DF I GF



Macadamia, watercress, avocado DFIGFIVG

Quinoa, beetroot, chevre GF

Grilled pumpkin wedge, blue cheese, yoghurt, pecan GF

Menu 4

Main Course

Flame grilled sirloin DF I GF

Cured ocean trout, citrus DF I GF

Salads & Side Dishes

Rocket, semi dried tomato DFIGFIVG

Broccoli, anchovy, walnut salad DF I GF

Cauliflower, Parmesan hollandaise GF

Sonoma sourdough breads, Pepe Saya butter

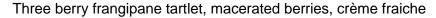


Dessert

Choice of 2 from our dessert buffet menu or dessert cocktail menu Fresh percolated coffee, selection of Origin teas, chocolate truffles

Dessert Buffet

Price per person 2 choices from \$10.00 3 choices from \$12.00



Dark Belgian chocolate crème brulee, Frangelico, hazelnut praline GF

Passion fruit pavlova roulade, lychee, banana, coconut GF

Classic tiramisu

Vanilla panna cotta, rose strawberry jelly, gold berry GF

Viennese chocolate & almond pudding, chocolate fondue, Chantilly cream, walnut ice cream GF

Miniature lemon tartlet, mascarpone, raspberry

Caramelised apple, pumpkin & pecan strudel, maple syrup ice cream

Traditional cannoli, ricotta, honey, pistachio

Assorted gelatos & ice cream GF

Selection of fruits & berries DF I GF

Selection of Australian & European cheeses, lavoche biscuits, dried fruits, quince paste

