



BUFFET DINNER MENU

Minimum of 30 guests required

Freshly Brewed Coffee and a Selection of Blended & Herbal Teas

Upgrade menu by adding Cold Seafood Platter for \$10.00 per person

Cold Seafood Platter

Shrimp Cocktail Salad, Green Lipped Mussels with Salsa, Smoked Fish, Capers, Gherkins, Tartare Sauce, Lemon Wedges & Wakame Salad

Soup of the Day served with Dinner Rolls & Butter

Antipasto Platters

Grilled Eggplant, Marinated Mushrooms, Hummus, Baba Ganoush, Selection of Cheese, Charcuterie, Stuffed Peppers, Olives, Crackers & Relish

Salads - Please choose 3

Winter Slaw

Roasted Cauliflower with Quinoa & Pomegranate

Chefs Chopped Salad

Classic Caesar Salad

Spiral Pasta with Corn & Capsicum

Greek Salad with Feta & Olives

Country Potato Salad with Ranch Dressing

Roasted Broccoli with Cranberry & Quinoa

Mains - Please choose 3

Slow Roast Beef Rump with Caramelised Onions & Jus

Char Siu Pork Loin with Spring Onion

Chicken Tagine with Dates & Almond

King Ôra Salmon with Chili & Orange Glaze

Spinach & Ricotta Ravioli in a Blue Cheese Sauce

Pulled Lamb Shoulder with Sage & Onion Crumble

Roasted Chicken Breast in Herb & Garlic Butter

20-hour Beef Brisket in Classic Rub

Pork & Apple Casserole with Fresh Thyme

Pumpkin Gnocchi with Thyme & White Wine Sauce



Sides - Please choose 3

Roasted Gourmet Potatoes with Dill Butter
Roasted Root Vege with Oregano & Olive Oil
Asian Greens in Oyster Sauce
Paris Mash with Chives
Spaghetti with Homemade Marinara Sauce
Steamed Broccoli with Almond & Kale
Cauliflower Mornay
Potato Gratin
Steamed Seasonal Vege with Lemon Oil

Dessert - Please choose 3

Apple & Berry Cobbler with Cream Analgise
Mini Pavlova Nests
NYC Baked Cheesecake
Double Chocolate Brownie
Italian Tiramisu with Mascarpone
Berry Mousse with White Chocolate Bark
Individual Pannacotta Cups
Fresh Fruit Salad with Cream