

Buffet menu

Main hot meals

Seared sesame crusted tuna fillet served with homemade chilli jam
Whole home-smoked salmon fillet with horseradish crème fraiche
Seafood paella – paprika & saffron spiced rice with fish & mixed seafood
Chicken breasts stuffed with sundried tomatoes, brie & fresh herbs
Honey, soy & sesame marinated chicken thighs with crispy shallots
Horseradish crusted whole scotch fillet served with cabernet & shiitake jus
Oven roasted eye fillet wrapped in prosciutto
Thai style beef with Asian greens & roasted spicy peanuts
Smoked paprika spiced pork sirloin with mango & corn salsa & spicy lime pickle
Moroccan lamb & apricot tagine
Vegetarian lasagne
Spinach & ricotta cannelloni with rich red wine & mushroom pasta sauce
Thai fried rice (v)
Homemade Nepalese vegetable curry served with spiced rice & dhal (v)

Salads

Greek – Cucumber, Kalamata olives, feta, red onion, fresh basil & vine tomatoes
Pear, rocket, freshly shaved parmesan & walnuts
Caesar – Cos lettuce, free-range bacon & soft-boiled eggs, croutons, parmesan & Caesar dressing (contains anchovies unless requested otherwise)
Fresh coleslaw – red cabbage, savoy cabbage, red onion, red pepper, carrot with fresh mint & lemon vinaigrette
Caprese – sliced tomatoes, bocconcini, fresh basil, extra-virgin olive oil & balsamic
New potatoes served with fresh herb butter & sea salt
Gratin – potatoes, caramelised onions, chicken stock, cream, garlic & parmesan
Honey roasted root vegetables with fresh herbs & roasted garlic aioli
Roasted mediterranean vegetables (eggplant, courgette, garlic, red onion, peppers) with fresh herbs & baby spinach
Honey & vinegared roast kumara & carrot salad
Cous cous with roasted Mediterranean vegetables & fresh herbs
Roasted beetroot, green beans, mint, feta & slivered almonds
Roast pumpkin, baby spinach, sliced red peppers, feta & black/white sesame seeds
Vegetable orzo with sundried tomato, corn kernels & herb vinaigrette

MENU CONTINUED OVER...



Desserts

Dark chocolate marquise

Vanilla poached peach trifle

Black Doris plum & pear crumble served with homemade custard & hazelnut cream

Lemon & lime tart

Chocolate & sour-cream swirl cheesecake

Fresh fruit salad with Cointreau glaze & vanilla mascarpone

Rich moist carrot cake with luscious lemon cream cheese icing

White chocolate and berry tart

PRICING - P/PERSON

Main meals – 2 options	\$22.50	Salads – 2 options	\$11	Desserts – 1 option	\$9.50
Main meals – 3 options	\$30	Salads – 3 options	\$17	Desserts – 2 options	\$15
Main meals – 4 options	\$38	Salads – 4 options	\$21		

OTHER COSTS - P/HOUR

Wait staff	\$22
Chef	\$30

Minimum four hour policy