



## SILVER BUFFET - \$62.00 PP

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Chef's selection of canapés - 3 per person

Aged Angus grain fed eye fillet, sealed and slow roasted with horseradish demi glaze.

Bungalow maple glazed, cured and smoked premium leg ham, cooked and sliced onboard with relishes and mustards.

Free range organic chicken, oven roasted with fresh asparagus, cherry tomatoes with a chive veloute sauce.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, soft Persian feta balsamic reduction and toasted pine nuts.

Baby salad leaves with cherry tomato, avocado and lemon dressing.

*From our chef's suggested menu's please change any salad from our additional salads menu listed below, our baby salad leaves are always included.*

### BAKERS BASKET

### DESSERT

Selection of mixed petit four.

Lemon meringue, mixed berry frangipani, chocolate ganache, apple berry crumble, lemon citron, French apple pie and caramel kisses (inclusive of GF option).

Fruit platter of seasonal fruits and berries.

Freshly brewed coffee and tea varieties.

*Please note we can custom any menu to suit your preference.*



## GOLD BUFFET - \$75.00 PP

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Chef's selection of canapés - 3 per person

Fresh cooked prawns - seasonal varieties served with lemon and accompaniments.

Aged Angus grain fed eye fillet, sealed and slow roasted with red onion horseradish soubise and mustard foam emulsion.

Bangalow maple glazed, cured and smoked premium leg ham, cooked and sliced on board with relishes and mustards.

Free range organic chicken, oven roasted with fresh asparagus, cherry tomatoes with a chive veloute sauce.

Whole Atlantic salmon fillets, deboned and roasted, topped with fresh prawns and seaweed.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Cumin glazed pumpkin, spinach leaves, Spanish onion, Persian feta and toasted pine nuts.

Baby salad leaves, cherry tomato, avocado, cucumber with Coast house dressing.

*From our chef's suggested menu's please change any of the 2 salad from our additional salads menu listed below, our baby salad leaves are always included.*

### BAKERS BASKET

### DESSERT

Selection of mixed petit four.

Lemon meringue, mixed berry frangipani, chocolate ganache, apple berry crumble, lemon citron, French apple pie and caramel kisses (inclusive of GF option).

Fruit platter of seasonal fruits and berries.

Freshly brewed coffee and tea varieties.

*Please note we can custom any menu to suit your preference.*



## PLATINUM SEAFOOD BUFFET - \$90.00 PP

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Chef's selection of canapés - 3 per person

Freshly shucked Sydney Rock oysters, seasonal varieties, lime and lemons wedges.

Fresh cooked prawns, seasonal varieties, with Coast house dressing.

Warm baby octopus salad with chilli garlic dressing.

Beer battered Flat Head fillets with homemade tartar sauce.

Thai style King prawns with Asian vegetables and glass noodles.

Aged Angus grain fed eye fillet, sealed and slow roasted with red onion horseradish soubise and mustard foam emulsion.

Whole Atlantic salmon fillets, deboned and roasted, topped with fresh prawns and seaweed.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, Persian feta balsamic reduction and toasted pine nuts.

Baby salad leaves, cherry tomato, avocado, cucumber with Coast house dressing.

*From our chef's suggested menu's please change any of the 2 salads from our additional salads menu listed below, our baby salad leaves are always included.*

### BAKERS BASKET

#### DESSERT

Selection of cheeses, - washed rind, cheddar, brie, blue served with crostini, water crackers.

Dried fruits and nuts.

Selection of mixed petit four.

Lemon meringue, mixed berry frangipani. chocolate ganache, apple berry crumble, lemon citron, French apple pie and caramel kisses (inclusive of GF option).

Fruit platter of seasonal fruits and berries.

Freshly brewed coffee and tea varieties.

*Please note we can custom any menu to suit your preference.*



## COAST SALADS

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From our chef's suggested menu's please change any of the salads from our additional salads menu, our baby salad leaves are always included.

Classic potato salad with shallots and whole grain mustard mayonnaise.  
(served as a choice from twice cooked chat potatoes)

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, soft Persian feta.

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Brown rice, kumera, pine nuts, baby spinach, honey balsamic vinegar and preserved lemon.

Mediterranean cous cous.

Classical Greek salad.

Sweet red pepper, roasted artichoke, baby beets, grilled haloumi served with olive tapenade.

Rocket with gorgonzola, pears and spiced pecans.

Salad nicoise, with steamed green beans, quail eggs, cos lettuce, black olives, anchovies and baby potatoes with a Provencal dressing.

Classical Caesar salad.

Quinoa with roasted pumpkin feta, pine nuts and rocket.

Quinoa with kale, mango, avocado, tomato, cucumber and shallots.

Kale with seasonal fruit, almonds and walnuts with organic honey dressing.

*Please note we can custom any menu to suit your preference.*