

***Chef charge applicable to all buffet menus (3-4hour charge)
Mon to Fri - \$270, Sat - \$285, Sun - \$310**

BUFFET PRICE GUIDE

Gold Buffet Menu

\$60 per guest

Included in package-

2x Canape Chefs selection
2x Main dishes from the buffet items
2x Salads/sides
Freshly baked sourdough
Chef's Selection Dessert
Tea and coffee station

Diamond Buffet Menu

\$72 per guest

Included in package-

2x Canape Chefs selection
3x Main dishes from buffet items
2x Salads/sides
1x cheese platter
Freshly baked sourdough
1x Market Fresh Chefs Selection Dessert
Tea and coffee station with petit fours

Platinum Buffet Menu

\$95 per guest

Included in package-

3x Chefs selection Canape
3x Main dishes from buffet items
2x Salads/Sides
1x cheese platter
1x seasonal fresh fruit platter
Freshly baked sourdough
2x Market Fresh Chef's Selection Desserts
Tea and coffee station with petit fours

BUFFET ITEMS

Charred Beef kebabs w/ salsa verde, charred carrot puree (GF)
Grilled Lamb kofta w/ coriander yoghurt, cucumber salsa (GF)
Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
Salmon with crispy skin, bok choy and oyster sauce (GF)
Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
Salmon croquette w/ autumn salad and dill, caper emulsion
Zucchini and chickpea fritter w/ eggplant yogurt relish and wild rocket
Pork loin, radicchio, burnt orange and roasted fennel (GF)
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
Herb crumbed eggplant, napolitana sauce, baby basil and fresh mozzarella
Sous vide lamb rump w/ cauliflower puree, roasted onions, jus (GF)
Sous vide chicken breast with thyme crumb, puree potato, jus
Free range chicken breast stuffed with sage and bocconcini (GF)
Chargrilled beef sirloin with chimichurri and eggplant (GF)
Beef brisket croquette w/ smoked cauliflower puree, roast onion jus
Market fresh white fish with Japanese noodles, ponzu sauce
Whole Grilled king prawns w/ Asian salad (GF) (available on Diamond and Platinum only)

Salads/Sides-

Roast heirloom carrots, shaved fennel and baby rocket with sherry dressing (GF)(V)
Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
Pumpkin, watercress, alfalfa and marinated goats cheese (GF)(V)
Casareccia pasta with chilli, lemon and parsley (V)
Spicy vegetable vermicelli with Asian herbs (GF)
Shaved zucchini, mint and pea with sherry vinegar (GF)(V)
Chat potato salad with crispy bacon, shallots and aioli (GF)
Baby green beans with herb infused butter (GF)(V)
Quinoa with cucumber, tomato, herbs and lemon (GF)(V)
Roasted potatoes with butter and rosemary salt (GF)(V)

Gluten Free = (GF)

Vegetarian = (V)

Attracts extra charge of \$8.50pp = ****

EXTRAS

Desserts can be added for \$9 per guest
Dessert Canapes can be added for \$5.50 per guest
Platters can be added to any package (see platters menu)
Extra Canapes can be added, starting at \$5.50 per person