

Dinner - Buffet

Minimum order 20 guests.

Menu 1 - \$35 per person

- Selection of bread rolls
- Black pepper beef, Asian cabbage, peanuts, pea shoots (GF, DF)
- Steamed jasmine rice, kaffir lime (V, GF, DF, Vegan)
- Pumpkin salad, mint yoghurt, coconut, pumpkin seeds, bulgar wheat (V)
- Garden salad, tomato, cucumber, pickled red onion, balsamic dressing (V, GF, DF, Vegan)
- Chef's selection of sweet tartlets
- Basket of whole fruit
- Herbal tea, coffee and water station

*Inclusions: Food staff, guest table linen, plates, cutlery, buffet linen,
paper napkins*

Dinner - Buffet

Menu 2 - \$52.80 per person

- Selection of dinner rolls and condiments

CARVERY

- Glazed champagne ham, five spice, port, dark brown sugar glaze (GF, DF)

MAINS

- Spiced beef korma, coconut satay, lemongrass, lime yoghurt, fried shallots (GF, DF)
- Steamed Basmati rice, cardamom, cinnamon (V, GF, DF)
- Roast root vegetable medley, honey glaze (V, GF, DF)

SALADS

- Ice berg salad, minted peas, feta, melon, crème fraiche-pea dressing (V, GF)
- Pumpkin, mint yoghurt, coconut, pumpkin seeds, bulgar wheat (V)

DESSERT

- Peach frangipani, almonds, yoghurt, peach salsa (GF)
- Herbal tea, coffee and water station

Inclusions: Food staff, guest table linen, plates, cutlery, buffet linen, linen napkins

Dinner - Buffet

Menu 3 - \$63.30 *per person*

- Selection of dinner rolls and condiments

CARVERY

- Argentinian roast chicken, lemon, garlic, herbs (GF, DF)

MAINS

- BBQ skirt steak, chipotle-tomato sauce, garlic chips (GF, DF)
- Ragu alla Bolognese, hand cut pappardelle, tomato, parmigiana
- Ratatouille, courgette, eggplant, tomato, peppers (V, GF, DF)
- Potato gratin, garlic, cheese (V)

SALADS

- Farfalle, baby spinach, pickled mushrooms, walnuts, parmesan, gremolata (V)
- Roquette, parmesan, pear (V, GF)

DESSERT

- Doris plum clafoutis, lemon cream, freeze dried plum
- Pacific fruit platter, kaffir lime glaze (GF, DF)
- Herbal tea, coffee and water station

*Inclusions: Food staff, guest table linen, plates, cutlery, buffet linen,
linen napkins*

Dinner - Plated

Menu 1 - \$83 per person

- Selection of dinner rolls with salted butter, olive oil and dukkah

ENTRÉE

- Snapper ceviche, red curry mayo, soy pearls, fennel salad (GF, DF)

MAIN

- Chicken breast, saffron cauliflower, burnt shallot, salted dates, almond crumble (GF)

DESSERT

- Compositions of chocolate
 - Herbal tea, coffee and water station
-

Menu 2 - \$88 per person

- Selection of dinner rolls with salted butter, olive oil and dukkah

ENTRÉE

- Cured salmon, burnt cashew, coconut, lime textures (GF, DF)

MAIN (Alternate Placement)

- Pork loin & belly, smoked parsnip, pickled apple, braised cabbage (GF)
- Grilled scotch fillet, fondant potato, tomato-mushroom compote (GF)

DESSERT

- Petit fours - a selection of our pastry chef's favourite handmade sweets served to each table
- Herbal tea, coffee and water station

Dinner - Plated

Menu 3 - \$95 per person

- Selection of dinner rolls with salted butter, olive oil and dukkah

ENTRÉE

- Rare beef, parmesan noodle, watercress, pickled mushroom, caper salsa (GF)

MAIN (Order taken)

- Lamb loin, truffle kumara, braised red cabbage, macadamia crumble (GF)
- Confit duck leg, parsnip puree, braised shallots, pickled beetroot, smoked garlic (GF)

DESSERT

- Citrus mess, lemon sherbert popcorn, sour strawberries, marshmallow, meringue, ganache, young celery (GF)
- Herbal tea, coffee and water station

