

# Buffet Menu



## Buffets - \$80 pp

3 mains / 2 salads / 3 sides

### Mains (choose 3)

#### Vegetable Green Curry

baby aubergine, squash, red peppers, snap peas, coriander and fried shallots

#### Scotch Fillet Roast

with roasted French shallots and red wine jus

#### Pork Leg Roast

caramelised apple, crackling and apple cider jus

#### Roasted Lamb Rump

dukka, grilled zucchini and yoghurt moroccan cous cous

#### Pork Medallions Wrapped in Bacon

roasted apple and sage

#### Roasted Salmon

cream dill sauce, roasted vine tomatoes

#### Beef Lasagne

layered beef ragu, creamy béchamel, Napoli sauce and grilled mozzarella

#### Vegetable Lasagne

layered with zucchini, eggplant, spinach, creamy béchamel, Napoli sauce and grilled mozzarella

#### Butter Chicken

grilled chicken pieces with a spiced tomato and butter sauce

### Salads (choose 2)

#### Asian Noodle Salad

shredded carrot, coriander, sweet chilli and soy

#### Thai Beef Salad

seared beef, mint, coriander, chilli and lime dressing

#### Roasted Vine Tomatoes

feta, basil & pasta salad

#### Apple Slaw

#### Garden Salad

fresh vine tomatoes, Spanish onion, cucumber with mixed leaf salad and Italian dressing

### Sides (choose 3)

#### Fragrant Steamed Jasmine Rice

#### Potato Gratin

with thyme, shaved onion

#### Roasted Pumpkin & Carrots

cardamom and honey

#### Duck Fat Potatoes

garden herbs and sea salt

#### Jacket Potatoes

sour cream and chives

#### Fired Spicy Corn

paprika and honey

## Add ons - Fixed Price Per Platter

### Breads & Platters

#### Antipasto Grazing Platters

3 x cured meats, 3 cheese, roasted vegetable, dips and bread (Serves 20)

\$380

#### Bread Rolls & Cut Baguettes

Selection of sliced Pani di Casa, focaccia, Turkish and baguette (Serves 20)

\$110

### Seafood Buffet

Priced Per 20 pax

#### Tiger Prawns

with cocktail sauce

\$350

#### Sydney Oysters

freshly shucked, mignonette

\$210

#### Marinated Mussels

Tasmanian black mussels, Italian style marinade, drizzled with olive oil and sea salt

\$105

#### Smoked Trout Bruschetta

asparagus, dill and grilled brioche

\$145

