



PRIVATE BUFFET EVENTS

Bronze Buffet

Charcuterie board - pickles, terrine, assorted cold meat cuts and breads
Potato, bacon, spring onion, corn and herb salad (g)
Garden salad (g v d)
Beef bourginon, red wine jus, mushrooms, tarragon and bacon (g d)
Chicken tikka masala skewers, mint yoghurt (g)
Penne pasta with Mediterranean vegetables and basil pesto (v)
Lyonnaise potatoes
Rice
Seasonal vegetables with parsley and garlic butter
Warm sticky date and ginger pudding, cream

Silver Buffet

Charcuterie board - pickles, terrine, assorted cold meat cuts and breads
Whole cooked king prawn platters, cocktail sauce, fresh lemon (g d)
Roasted root vegetable, fetta, semi dried tomato, spinach salad (g v)
Asian style coleslaw with peanuts and coriander (g v d)
Caesar salad
Braised beef cheek, sticky jus (g d)
Chicken, prosciutto and spinach roulade, creamy semi dried tomato sauce (g)
House made melt in the mouth gnocchi, nut brown butter, roasted pumpkin (v)
Dauphinoise potato
Seasonal vegetables with parsley and garlic butter
Fresh fruit salad cups
Chocolate mousse cups

Gold Buffet

Charcuterie board - pickles, terrine, assorted cold meat cuts and breads
Whole cooked king prawn platters, cocktail sauce, fresh lemon (g d)
Fresh natural oysters with mignonette and fresh lemon (g d)
Israeli cous cous salad with roasted pumpkin, raisins, seeds and spinach (v d)
Rocket, cherry tomato, fetta and caramelised onion salad (v g)
Caesar salad
Beef fillet with mushroom duxelle and jus (d g)
Crispy pork belly, red wine and star anise glaze (g d)
Barramundi, tomato and vegetable caponata (g d)
Vegetable moussaka, cauliflower cream (v g)
New potatoes, basil pesto (g v)
Seasonal vegetables with parsley and garlic butter
Individual orange and coconut jellies (g v d)
Individual meringues, fresh cream and fruit (g v)
Mini chocolate tarts