



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

Golf 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



COCKTAIL EVENTS

Sundowner Package

2 hours

Poached chicken medallion, cucumber, crispy shallots (g d)

Chive and beetroot relish crepe (v)

Vegetable rice roll, Asian dipping sauce (v g d)

Mushroom manchego arancini (v)

Seared scallops, pea puree, prosciutto, pistachio crust (g)

Lamb empanada, spiced yoghurt

Cocktail Menu A

COLD

Mediterranean bruschetta, Persian fetta en croute (v)

Pork rillettes on brioche toast

Vegetable rice roll, Asian dipping sauce (v g d)

Smoked chicken and brie en croute

HOT

Pumpkin, fetta, parsley arancini (v)

Wonton basket, Asian minced beef (d)

Karagee spiced chicken, chilli aioli (d)

Lamb empanada, spiced yoghurt

Crispy chilli squid, red pepper aioli

Roman gnocchi, hazelnut and parmesan butter sauce (v)

Cocktail Menu B

COLD

Candied cherry tomato, chorizo (g)

Shredded chicken, green papaya, mango salad (g d)

Pumpkin and goats cheese tart (v)

Seared scallops, Thai pineapple salsa (d g)

HOT

Panko crumbed prawns, wasabi aioli (d)

Sundried tomato, basil pesto, bocconcini arancini (v)

Crispy chilli squid, red pepper aioli (d)

Mini pork taco, avocado, corn salsa

Beef, caramelised onion, cheddar brioche slider

Yoghurt and razel hanout marinated chicken pieces, flat bread pocket

and greens.

Cocktail Menu C

COLD

Smoked salmon buckwheat blini, herb crème fraiche (g)

Candied orange duck pancakes, coriander bean shoots

Cauliflower and truffle mousse savoury cones (v)

Beef fillet en croute, béarnaise sauce

HOT

Mushroom, manchego arancini (v)

Pork belly, caramelised pineapple (g)

Mini Shepherds Pie, truffle mash, aged cheddar (g)

Seared scallops, pea puree, prosciutto, pistachio crust (g)

Choice of kilpatrick, rockefeller or natural oysters

Sweet potato gnocchi stuffed with duck ragout

Choice of pork, beef or chicken mini burger or

Fish and chip cones



SITDOWN EVENTS

Bronze Plated

1 Entrée or Dessert
Alternate Drop Main

Silver Plated

3 Canapes or Dessert
Alternate Drop Entree
Alternate Drop Main

Gold Plated

4 Canapes
Alternate Drop Entree
Alternate Drop Main
Single Dessert

SITDOWN EVENTS - CANAPE SELECTION

COLD

Poached chicken medallion, cucumber, crispy shallots (g d)
Smoked chicken and brie en croute
Mediterranean bruschetta, Persian fetta (v)
Assorted nori rolls, soy and wasabi (g d)
Blue cheese and onion jam tarts (v)
Brie and onion jam tarts (v)
Pork rilletes on brioche toast, cornichon
Vegetable rice paper rolls, soy (v g d)
Shredded chicken w green papaya, mango salad (g d)
Chive and beetroot relish crepe, crème fraiche (v)
Zucchini and fetta frittata, cherry tomato (v g)
Smoked salmon buckwheat bilini, herb crème fraiche (g)
Beef fillet en croute, béarnaise sauce

HOT

Sundried tomato, basil pesto, bocconcini arancini (v)
Pumpkin, parsley, fetta arancini (v)
Mushroom, manchego arancini (v)
Ham and manchego arancini
Mini braised beef or pork taco, avocado, corn salsa
Shredded pork shoulder brioche sliders, pickles
Beef, caramelised onion, cheddar brioche slider
Smoked chicken, chilli, cheddar croquette
Braised beef, seeded mustard croquette
Crispy chilli squid, red pepper aioli
Crispy thai squid, turmeric flour, lime aioli
Spicy slow cooked lamb empanada, spiced yoghurt
Panko crumbed prawns, wasabi aioli



SITDOWN EVENTS - ENTREE SELECTION

Pork belly, pickled baby vegetables, seared scallops (g d)
Beetroot and lime cured salmon, soft herb salad, crème fraiche (g)
Handmade potato gnocchi, creamy semi roasted tomato sauce, shaved parmesan (v)
Hoisin duck shank, shaved heirloom vegetables, honey, sesame and lemon dressing (d)
Green tea smoked chicken breast, waldorf salad, fresh herb aioli (g d)
Two cheese tart, poached pear salad, red wine glaze (v)

SITDOWN EVENTS - MAIN SELECTION

Beef fillet, parsnip puree, green beans, jus and dijon, tarragon jelly
Barramundi, herb and garlic potato, asparagus, lemon burre blanc (g)
Braised beef cheek, royal blue mash, broccolini, star anise, shiraz glaze (g)
Chicken, prosciutto, spinach roulade and spinach fettuccini, sundried tomato cream sauce
'Shepherd's pie' seasonal vegetables, lentils, herbs, tomato and skordalia (g v d)
Golden fried gnocchi, roasted pumpkin, sage, pinenuts, nut brown butter, rocket and parmesan (v)

SITDOWN EVENTS - DESSERT SELECTION

Lemon tart, blueberry compote, double cream
Warm date pudding, brandy butterscotch sauce, vanilla double cream
Duet of white and dark chocolate mousse, raspberry coulis, praline (g)
Banana Banoffee tart, coffee glaze, double cream
Almond and orange filo, honey, orange blossom sauce, cinnamon cream
Local and international cheeses, quince, fruit, crackers