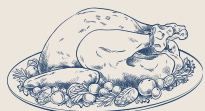




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Phone: 02 9328 4748

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SILVER BUFFET MENU

MINIMUM 10 PERSON

\$68 PER HEAD

Appetizers on arrival

- Calamari Bite with aioli
- Homemade mini quiches (V)
- 4 Cheese Arancini (V)



Calamari Bite with aioli

Platter (*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers(V) *



Herb roasted whole chicken with hearty oven baked vegetable

Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)



Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato

All price are included GST.

2024

Vegan and Gluten Free option available, please feel free to let us know your dietary requirement.
Delivery is available. Please contact us for details.

Food picture are reference only. All food are subject to change due to seasonality and availability of produce.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.



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GOLD BUFFET MENU

MINIMUM 10 PERSON

\$75 PER HEAD

Appetizers on arrival

- Garlic Prawn Skewers (GF)
- Pumpkin & Goat Cheese Arancini (V)
- Cheeseburger Spring Roll



Garlic Prawn Skewers

Platter (*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*



Homemade cheesy
angus beef lasagne

Main Course

- Slow Cooked Striploin (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)



Dessert platter for share

All price are included GST.

2024

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PLATINUM BUFFET MENU

MINIMUM 10 PERSON

\$94 PER HEAD

Appetizers on arrival

- Peking Duck Spring Roll
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Sweet Chili Chicken taco



Peking Duck Spring Roll

Platter (*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*



Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers (V)*

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

Main Course

- Teriyaki Salmon Fillet
- Slow Cooked Striploin (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)



Variety seasonal Fruits Platter

All price are included GST.

2024

Vegan and Gluten Free option available, please feel free to let us know your dietary requirement.
Delivery is available. Please contact us for details.

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