



# ARISTON

## BUFFET MENU



### BUFFET MENU ONE

\$ 120.00 PER PERSON  
SERVED AS A SIDE OR TABLE BUFFET

#### CANAPÉ

- *peking duck pancake with spring onion, cucumber and hoisin sauce*
- *corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)*
- *spring pea, thyme and manchego risotto ball with olive mousse (v, gf)*

#### BUFFET

- *assorted boutique bread rolls with butter (v)*
- *chilled pacific oysters with shallot and citrus dressing [2 per person] (gf)*
- *fresh king prawns dill and lime aioli [3 per person] (gf)*
- *chermoula brushed barramundi lemongrass butter sauce (gf)*
- *greek roasted chicken pieces with lemon oragano dressing (gf)*
- *slow roast 12 hour lamb shoulder with caramelised shallots and button mushrooms, jus (gf)*

#### SIDES

- *insalata of finely shaved cabbage, italian parsley, pine nut and raisin with grated pecorino (v, gf)*
- *crisp broccolini salad with chilli and baby capers (ve, gf)*
- *cocktail potato salad with and grain mustard and herb vinaigrette (ve, gf)*

#### DESSERT

- *chefs selection of summer desserts (v, ve, gf)*





# ARISTON

## BUFFET MENU



### BUFFET MENU TWO

**\$ 145.00 PER PERSON**  
**SERVED AS A SIDE OR TABLE BUFFET**

#### CANAPÉ

- fresh tuna tartare on edible spoon with lime and caper
- peking duck pancake with spring onion, cucumber and hoisin sauce
- bengal spiced cauliflower fritti with lemon dip (ve, gf)

#### BUFFET

- assorted boutique bread rolls with butter (v)
- ocean cooked king prawns with dill aioli [3 per person] (gf)
- fresh pacific oysters with shallot and finger lime dressing [2 per person] (ve, gf)
- smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers (gf)
- bbq salmon fillets with fresh rocket and salsa verdi (gf)
- pan fried chicken supreme marinated in sage, lemon zest and chilli (gf)
- whole roasted beef fillet with red wine and rosemary jus (gf)

#### SIDES

- rocket, pear and parmesan salad with balsamic glaze and extra virgin olive oil (v, gf, ve)
- cauliflower steaks with pomegranate, fetta and fresh chimichurri dressing (v)
- kipfler potato salad with fresh herbs and crisp shallots and light mustard dressing (v, gf, ve)

#### DESSERT

- chefs selection of summer desserts (v, ve, gf)

