

SILVER BUFFET - \$70.00 PP

Chef's Selection of Canapés - 3 per person
Buffet of 4 Mains and 3 Sides

Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Flat Parsley, Extra Virgin Olive Oil.

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & sliced Onboard with Relishes, Seeded & Dijon Mustard

Breast of Free Range Chicken, Roasted with Blistered Cherry Tomatoes, Chilli, Asparagus Spiced Sauce.

Lightly Battered Flat Head Fish Fillets with Tartar Sauce

Cocktail Potatoes, Steamed & Roasted with Onions, Herbs & Wilted Baby Spinach

Salad of Rocket Leaves, Parmesan, Extra Virgin Olive Oil

Japanese Slaw with Julienne Carrot, Soy Bean, Aroma Seaweed, Sesame Miso Mayo

Bakers Basket

Desert

Assorted French Style Macarons - (GF) Traditional Mixed

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaroise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

GOLD BUFFET - \$80.00 PP

Chef's Selection of Canapés - 3 per person

Buffet of 5 Mains & 4 Sides

Fresh Cooked Peeled Prawns - Seasonal Varieties Served with Lemon Accompaniments

Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Fat Parsley, Extra Virgin Oil.

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & Sliced Onboard with Relishes, Seeded & Dijon Mustard

Breast of Free Range Chicken, Roasted with Blistered Cherry Tomatoes, Chilli, Asparagus Spiced Sauce.

Whole Barramundi Fillets, Deposited & Roasted, Ginger, Garlic Soy Combo Sauce

Japanese Slaw, Red and White Cabbage, Julienne Carrot, Soy Beans & Aroma Seaweed with a Roast Sesame and Miso Dressing

Cocktail Potatoes, Steamed, Roasted, with Onions, Herbs and Wilted Baby Spinach

Salad of Rocket Leaves, Parmesan, Extra Virgin Olive Oil

Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing

Bakers Basket

Desert

Assorted French Style Macarons - (GF) Traditional Mixed

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaroise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

PREMIUM SEAFOOD BUFFET - \$100.00 PP

Chefs Selection of Canapés - 3 per person

Buffet of 5 Mains and 4 Sides (Minimum 50 Guests)

Freshly Chucked Sydney Rock Oysters, Season Varieties with Lime & lemon wedges

Fresh Cooked Prawns, Seasonal Varieties, with Coast House Dressing

Calamari Salad, Shitake, Coriander, Garlic, Chilli, Ginger, Red Capsicum

Beer Battered Flathead Fillets with Homemade Tartar Sauce.

Whole Barramundi Fillets, Deposited & Roasted, Ginger, Garlic Soy Combo Sauce

Aged Angus Grain Fed Eye Fillet, Sealed & Slow rRoasted with Tiny Capers, Red Onion, Fat Parsley, Extra Virgin Olive Oil

Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing

Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing

Rich Black Rice Salad with Sweetcorn & Juicy Cherry Tomatoes, Tossed in a Light Lime & Coriander Dressing

Steamed Jasmine Rice

Bakers Basket

Desert

Assorted French Style Macarons - (GF) traditional mixed

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaroise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties