

**\*Chef charge applicable to all buffet menus  
(3-4 hour charge)**

Monday to Friday - \$270

Saturday - \$285

Sunday - \$310

## **BUFFET MENU**

### **Gold Buffet Menu - \$65 per guest**

Cold Grazing Board

#### **Served On Arrival**

Rustic sourdough, premium cured cold meats, cheeses  
Assorted dips, olives, roasted capsicums & assorted crackers

2x Main Dishes

Selected from our Buffet Items Menu (Below)

2x Salads (Below)

Freshly baked sourdough

Tea and coffee station and petite fours

### **Diamond Buffet Menu - \$78 per guest**

Cold Grazing Board

#### **Served On Arrival**

Rustic sourdough, premium cured cold meats, cheeses  
Assorted dips, olives, roasted capsicums & assorted crackers

3x Main dishes

Selected from our Buffet Items Menu (Below)

2x Salads/Sides (Below List)

Freshly baked sourdough

1x Dessert Canapés

## **Platinum Buffet Menu - \$100 per guest**

Premium Cold grazing board

### **Served On Arrival**

Rustic sourdough, premium cured cold meats, cheeses  
Assorted dips, olives, roasted capsicums & assorted crackers

1x Seasonal fresh fruit platter

3x Main dishes from Diamond range

2x Salads / Sides (Below List)  
Freshly baked sourdough

2x Chef selection Dessert Canapés

### **EXTRAS**

Platters can be added to any packages (See platters menu)

#### **Canapes Can Be Added**

Gold Range - \$6

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9

## BUFFET ITEMS LIST

- Lamb kofta with charred pita bread, fresh onion  
Parsley and sumac salad with confit garlic hummus
- Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce  
And shaved parmesan
- Charred beef rump, south American chimmi churri, roasted carrots  
Whole char grilled Barramundi with Vietnamese noodle salad (GF)
- Salmon with crispy skin, bok choy and oyster sauce (GF)
- Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
- Pepper crusted beef rump skewers, w roasted onions, horseradish  
cream (GF)
- Salmon croquettes w/ seasonal salad and dill, caper emulsion
- Braised chicken with olives, pancetta, & basil  
Served with charred parmesan polenta
- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa  
(GF)
- Panko and oregano crumbed eggplant, napolitana sauce  
Fresh basil and fresh mozzarella
- Sous vide chicken breast with crispy skin  
Rosemary sourdough crumb, puree potato, jus
- Slow Braised beef brisket croquettes w/ smoked cauliflower puree  
Roast onion jus
- Charred salmon, crispy skin, creamed leek and salsa verde (GF)

## SALADS / SIDES LIST

- Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach  
Fried chickpeas, chimmi churri (GF)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese  
And mixed seeds
- Pearl cous cous salad with Moroccan roasted vegetable  
Baby spinach and tahini dressing
- Fusilli pasta with chilli, confit garlic, lemon and parsley
- Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

**Gluten Free = (GF)**

**Attracts extra charge = \*\*\*\***