

BUFFET SERVICE

Buffets offer a greater variety of foods from meats to seafood and vegetarian, for your guests to enjoy.

Whilst guests do have to leave their seats to attend the buffet we monitor this flow by having them do so table by table.

Buffets are also a quick and efficient way to cater to large groups and dietary requirements

When choosing your buffet dishes consider balancing your choices. If you need any assistance our team is very experienced in offering advice on your options.

TABLE BUFFET

We also offer a table buffet where the dishes are served to your individual tables.

This does attract an additional service charge of \$6.00 per person but worth considering as it allows the same choice of foods without guests having to attend a traditional buffet.



THE JACKSON BUFFET MENU



LEVEL 1 MAIN PLEASE SELECT 3 (additional selections \$8 pp)

Chargrilled crusted sirloin, medium rare, with bell pepper salsa, bearnaise mustard & caramelised Spanish onion

Slow cooked Moroccan spiced lamb shoulder, preserved lemon & labneh cous cous

Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots

Free range pan seared corn fed chicken fillet, piri piri, preserved lemon yoghurt

Atlantic salmon, with tomato and lemon salsa.

Saffron chicken, prawn and chorizo paella, arborio rice

Crisp skinned pork belly, cinnamon apple sauce

Hot honey & orange glazed leg ham carved at the buffet

Argentine chimichurri crisp skinned chicken

Tomato and chilli pasta with ricotta

Fall apart slow cooked tender wagyu brisket with smoked hickory sauce

.....

SEAFOOD PLATTER (\$22 pp)

Champagne oysters on a bed of rock salt

King prawns with garlic aioli & seafood sauce

.....

LEVEL 2 MAINS

(to replace a level 1 main, please add \$7 per person or as an extra dish \$11 pp)

Cape grim chargrilled tenderloin fillet, assorted accompaniments

Seared lime crusted atlantic salmon fillet, lemon grass & laksa broth

Steamed wild barramundi, ginger shallots, rice wine

Crisp skinned peking duck, plum sauce, special fried rice



SALADS & SIDES Please select 3 (additional selections \$6 pp)

Organic honey glazed kumara & spinach salad, walnut & hunter valley feta

Red quinoa, couscous, chick pea, baby spinach salad, almonds, softened currants, lemon yoghurt dressing

Boiled baby potato salad, mint, chives, quartered eggs, traditional mayonnaise

Apple, walnut and radicchio salad, roaring forties blue, sweetened balsamic

Chilled iceberg lettuce, extra virgin olive oil, lemon & garlic dressing, grana padano

Zucchini salad, mint, garlic, baby peas, lemon, extra virgin olive oil

Char grilled eggplant, zucchini, roasted vegetables, king island goat's cheese

Crunchy middle eastern fattoush

Classic caesar salad

Rocket, pear, pecorino, pine nuts, aged balsamic

Mixed leaf baby rocket, spinach, shaved parmesan, virgin olive oil, aged balsamic

Asian vermicelli noodle salad, school prawns, blackened chilli, coriander, mint, crushed peanuts

Tomatoes, bocconcini, basil leaves, artisan virgin olive oil, maldon salt, cracked pepper

Angel hair pasta salad, crisped capers, liguria olives, rocket, roasted garlic

Hot roasted chat potatoes with rosemary & maldon salt

Classic French potato bake, fresh thyme, streaky bangalow smoked bacon

Sauteed broccoli, caramelised onion and toasted almonds.

Saffron & coconut rice pilaf with toasted cashew

.....

DESSERT Please choose 1 (additional selections \$7 pp)

Fine Australian cheeses, muscatels, lavish, quince paste

Chef's selection of sweet desserts

A selection of roving gelatos on ice trays

