

### **Appetisers**

Served in cocktail style

- Assorted dips with fresh vegetable crudité's, corn chips and crackers (v)
- Spiced Thai fish cakes with sweet chilli sauce

### **Buffet Selection**

Select one of the following roast meats

- Slow-cooked, pulled beef brisket with gravy and assorted condiments (gf)
- Tender seasoned pulled pork with apple sauce (gf)

### **Select one of the following Chicken Options**

- Classic BBQ chicken (gf)
- Moroccan spiced chicken with yogurt and mint sauce (gf)
- Tandoori style chicken with yogurt and mint sauce (gf)

### **Fresh Seafood Selection**

- Fresh tiger king prawns served with Thousand Island dressing and lemon wedges (gf)
- Chilled Sydney rock oysters served with sea salt and lemon wedges (gf)
- Whole baked Atlantic salmon served with tartare sauce and fresh lemon (gf)

### **Also, at the Buffet**

- Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)
- Platters of continental cured meats (gf)
- Wild mixed leaf salad (v) (gf)
- Macaroni pesto salad with marinated roast vegetables and parmesan (v)
- Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)
- Finely sliced classic coleslaw (v)
- Crusty mixed dinner rolls (v)

### **Dessert**

Select two of the following desserts

- Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)
- Platter of freshly sliced seasonal fruits (v) (gf)
- A delicious assortment of cakes (v)

### **Served with**

Freshly percolated coffee and a selection of herbal tea Vagabond Chocolates