

## BUFFET PACKAGES

### COLD PLATTERS

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy  
House-smoked Petuna ocean trout with pickled red onion, capers and  
horseradish cream fraiche (gf) Salumi selection with pickles, olives and grilled  
veg Heirloom tomato medley with torn buffalo mozzarella, hand-made basil  
pesto (gf) Poached Yamba prawns, chilled and served with shaved fennel,  
watercress and ruby grapefruit salad

### HOT PLATTERS

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved  
radish 8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale  
and warm Israeli couscous Roasted (med-rare) pepper-crusted Black Angus  
sirloin with local mushrooms and chimichurri (gf) Free-range de-boned chicken  
with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked  
yogurt Crispy-skinned W.A Cone Bay barramundi with sautéed wombok,  
pickled ginger, aged soy and wild mushrooms



## DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream Strawberry cheesecake coconut crumble strawberry ice cream Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf) Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

## BUFFET INCLUDES

Green micro salad with shaved radish, red onion and cold-pressed dressing Fresh baked bread rolls and Pepe Saya butter Steamed baby potatoes with parsley butter and leek

