

BUFFET

GOLD BUFFET PACKAGE

\$125 per person (2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE:

\$150 per person (3 x canapés on arrival, 3 cold platters, 3 warm platters, 2 dessert canapes)

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

WARM 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

SHARE PLATTER OPTION WILL ALSO INCLUDE COMPLIMENTARY PLATTERS OF **

- 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 lemon

SEAFOOD BUFFET PACKAGE

\$195 per person

CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom
tart (can be gf)

Chilli lime free range chicken, baby greens, cucumber, nam jim dressing,
wonton

COLD PLATTERS

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs,
chilled mussels, Caper mayonnaise, citrus aioli
(lobster on request, price depends on market value)

Yellow fin tuna spring onion, king brown mushrooms, aged soy
QLD spanner crab (de shelled) Heirloom tomato medley, avocado, radish,
cucumber, light chilli

WARM PLATTERS

Roasted (med-rare) pepper-crust Black Angus sirloin with local
mushrooms and chimichurri (gf)
Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)



Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing Spiced cauliflower, chickpeas, raita salad

Handmade bread rolls, cultured butter

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

