

BUFFET MENU

Buffet style parties start from \$52 per person & include:
2 Canapés on arrival | 2 Main dishes | 3 Salad or Side dishes |
Dessert Plus Complimentary bread and butter

CANAPE SELECTION

Select two items from our canapé menu.
(Excludes substantial canapés)

MAINS:

Select any two items from the main meal selection

- Whole Poached Salmon w saffron mayo, caper berries, lemon wedges (GF)
- Parmesan and Basil Crumbed Chicken breast w pesto mayonnaise fragrant Moroccan Chicken & Chickpea Tagine (GF)
- Warm Tender Roast Beef served w chili jam (GF)
- Beef Stroganoff w garlic roasted mushrooms & fresh parsley (GF)
- Slow Cooked Smoked Beef Brisket w spiced chutney herb Crusted Roast Pork w apple gel Moroccan Pumpkin & Chickpea tagine (V)
- Mediterranean Vegetable Frittata w chili jam (GF, V)
- Pumpkin, goats cheese and rocket. [V]

VEGETABLES & SALADS:

Select 3 side dishes:

- Roast baby potatoes, fresh rosemary & garlic (GF)
- Herb Roasted Vegetables w pumpkin, sweet potato, carrots, capsicum & chat potatoes (V | GF)
- Seasoned Brown Rice (V | GF)
- Beetroot, Feta, Spinach & Walnut Salad W Balsamic Glaze (V | GF)
- Chickpea & Quinoa Salad W Sweet Potato, cranberry, semi dried tomato, petites & dill (V | GF)
- German Potato Salad W Egg, Gherkin & Dill (V | GF)
- Pesto Pasta Salad W Pumpkin & Ricotta (V)
- Rocket & Parmesan Salad w pine nuts & Balsamic Glaze (V | GF)
- Cajun Macadamia Salad w mango, sundried tomato & toasted sesame dressing (V | GF)



- Moroccan Coues w pine nuts, raisins & red capsicum (V)
- Broccoli, Bean & Snow Pea Salad w toasted sesame dressing (V | GF)
- Caesar Salad w croutons & bacon

DESSERTS & CAKES

Select one dessert:

- Flourless orange & almond cake w chocolate ganache, toasted almonds & vanilla cream (GF)
- Belgian chocolate mud cake w berry compote
- New York Baked Mixed Berry cheesecake w whipped cream
- Chocolate Ganache Tart w strawberry & mint compote + whipped cream
- Chef's platter of selected desserts

