

## SEADUCED BUFFET

### SILVER BUFFET MENU

MINIMUM 10 PERSON - \$64 PER HEAD

#### **Appetizers on arrival**

- Chef selection mini quiches  
(spinach, vegetable, ham or Lorraine)
- Assorted sushi  
(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Mini beef burger with homemade relish and cheddar cheese

#### **Platters**

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

**Or**

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

#### **Main Course**

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- Homemade cheesy angus beef lasagne
- Prawn zoodle serve cold with, pickle reddish, cabbage, shallot and sesame dressing
- Grilled octopus salad with cous cous, onion, edamame
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), Chef selection from assorted pastry, slices, gateau, torte or tart (V)



## **GOLD BUFFET MENU**

### **MINIMUM 10 PERSON - \$83 PER HEAD**

#### **Appetizers on arrival**

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
  - Jamon croquette ball with truffle mayo
- Grilled caramelized pork bao with cucumber, sour reddish and spicy mayo

#### **Platters**

- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges  
AND
- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

#### **Main course**

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
  - Cumin spiced lamb cutlet mint flavoured rub (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF) (V)
- Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF) (V)
  - Dessert platter for share (in petit four size),  
Chef selection from assorted pastry, slices, gateau, torte or tart (V)

## **PLATINUM BUFFET MENU**

### **MINIMUM 10 PERSON - \$98 PER HEAD**

#### **Appetizers on Arrival**

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc.)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
  - Crispy sesame prawn parcel with chilli mayo

#### **Platters**

- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges  
AND
- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives



OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

## Main Course

- 12 hours sous vide scotch filler with bake vegetables (GF)
- 63 – degree confit salmon fillet with thyme, garlic and chill (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF)
- Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
  - Classic oven roast porchetta with herb and chilli filling
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF) (V)
  - Dessert platter for share (in petit four size),  
Chef selection from assorted pastry, slices, gateau, torte or tort (V)

