

## BUFFET MENU

**GOLD \$112PP**

**2 Canapes, 2 Cold Platters, 2 Warm Platters, 1 Dessert Platter**

**PLATINUM \$142PP**

**2 Canapes, 3 Cold Platters, 3 Warm Platters, 2 Dessert Platter**

**CHILDREN UNDER 12 \$38PP**

### **COLD**

Pepper-seared Black Angus carpaccio with grilled new season asparagus  
truffle mayonnaise, watercress and lemon (GF)

House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi  
cream fraiche (GF)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed  
organic olive oil dressing (GF)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto  
(GF)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy  
Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress  
and ruby grapefruit salad

### **WARM**

Grilled miso Tasanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate  
molasses, kale, bbq zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms  
and chimichurri (GF)

Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut  
, lime (GF)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive,  
harrisa, shaved zucchini (GF)

Moroccan spiced grilled vegetables, chermula, chickpea, cucumber rita

### **DESSERT**

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

## CHILDREN'S MENU

Margarita pizza bites

Free range chicken strips, chips mayo Penne bolognese and parmesan

Vanilla ice cream strawberries, crushed meringue

## ALL SHARE PLATTERS INCLUDE:

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

**BBQ FEAST \$92PP – Min 10 pax**

## BUFFET INCLUDES

BBQ Black Angus striplion **(Add-On \$12pp)**

BBQ Chilli Free range chicken

BBQ Tasmanian king salmon

BBQ gourmet mixed sausages

## PLATTERS

Rocket Parmesan shaved pear salad

Creamy new potato, caper, sour cream salad

Gourmet Italian Salad - Truss tomatoes , olive, red onion aged balsamic dressing

## DESSERT

Handmade Pavlova nests mango passionfruit curd

Raspberry sorbet (gf)

## SEAFOOD BUFFET \$165PP – Min 10

### CANAPES

Miniature short-crust tart with hummus and spiced butternut pumpkin (V)

Seared Hervey Bay scallops with chorizo and sourdough crumb (Option GF)

### 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)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, 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 chermula, chickpea, harrissa spiced yogurt (GF)

Salt and pepper squid, new season potato salad, chorizo, dry chill

### BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sauté Broccolini, oyster sauce, smoked chilli, crispy onion

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

## PLATTERS

8-10 people per platter 3 platters recommended

### COLD GRAZING BOXES

#### **Black Angus \$178**

Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli, pecorino.

#### **Smoked salmon \$182**

Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream

#### **Tiger prawns \$192**

Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise

#### **Charcuterie \$238**

Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads.

#### **Grilled vegetable \$175**

Vegetarian grazing selection of grilled Mediterranean style vegetables pickled artichokes marinated olives selection of local and imported cheeses house made chutney, flat breads

#### **Just cheese \$168**

Wide selection of both local and imported cheeses with various breads and classic accompaniments

#### **Crudite \$ 172**

Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads

#### **Fruit platter \$164**

Seasonal fruit platter

### WARM GRAZING BOXES

#### **Lamb shoulder \$208**

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous

## **King salmon \$194**

Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber  
yoghurt

## **Black angus \$204**

Roasted black angus sirloin, local mushrooms, salsa verde

## **Moroccan vegetables \$178**

Moroccan spice vegetables chermoula, cucumber rita

## **Thyme potatoes \$124**

Thyme and garlic roasted new potatoes

## **Spiced carrots \$12**

Spiced roasted heirloom carrots, feta, crispy onion

## **SUSHI & SEAFOOD BOXES**

Peeled QLD tiger prawns Cocktail sauce aioli **\$299**

Mixed platter of peeled QLD tiger prawns, shucked Sydney Rock Oysters **\$299**

Shucked Sydney rock oysters, cucumber apple cider dressing **\$260**

Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon **\$245**

Sushi selection with Japanese condiments pickled ginger and seaweed **\$245**

King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander **\$206**

Sashimi selection, yellowfin tuna, Atlantic salmon, South Australian kingfish

**\$245**

South Australian Kingfish Ceviche, cucumber, radish, lime **\$206**

## **SANDWICHES/WRAPS/ROLLS**

**Min 12 sandwiches \$12 Each**

Double smoked ham, seeded mustard, aged cheddar sandwich

Black Angus roast beef, truss tomato, mixed leaves, Dijon  
mustard, aged cheddar sandwich

Free range chicken, celery heart, cucumber, for Paprika  
mayonnaise, mini roll

Hot salami, Swiss cheese, truss tomato, aioli, mini roll

Falafel, spiced pumpkin, baby spinach wrap

Roast turkey, wild rocket, brie cheese, cranberry wrap

Bread box – selection of sourdoughs, baguettes, soft white and  
grainy breads

## GOURMET SALAD BOX

### ORECCHIETTE \$172

Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes

### TOMATO MOZZA \$172

Truss tomato medley, buffalo mozzarella, salsa verde

### CHICKEN CAESAR \$172

Spiced chicken Caesar, aged parmesan crisps, soft boiled eggs

### SPICED CAULI \$172

Slow-roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita

### MOROCCAN ROASTED VEG \$172

Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta

### CREAMY POTATO SALAD \$172

New season baby potato salad, shallots, kale, seeded mustard dressing

### TRADITIONAL GARDEN \$154

Mixed green leaves, shaved radish, red onion, apple cider dressing

## DESSERT BOX

### Each Box 12 items - \$68 per box

Dark chocolate brownies chocolate mousse, strawberry

Mini carrot and walnut cake with cream cheese icing

Vanilla bean cheesecake with crumble

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Triple-cream brie, sour cherry tart

*\$35 Delivery Fee Minimum spend \$600*