

BUFFET MENU

Chefs Fees

1 chef required for every 40 guests

0-40 guests = \$300 for 4 hours

41-80 guests = \$600 for 4 hours

\$75per hour for each additional hour thereafter

Gold Buffet \$115 PP

2 Canapés + 6 Mains + 2 Desserts

Canapes

butter-puff tartlet
mixed mushroom, fresh rosemary (v)
handmade dim sim
pork and prawn, lime & coriander dipping sauce (s)

MAIN

Sourdough bread rolls
salted butter (v)
Chat potato salad
honey mustard mayonnaise, spring onion (v) (gf)
Wild rocket salad
shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) (gf)
NSW South Coast oysters
pomegranate vinaigrette, lemon (s) (gf)
Heirloom tomato salad
chargrilled corn, candied olives, smoked paprika dressing (v) (gf) (vgn)
Herb marinated chicken thigh
confit garlic, baby celery (gf)
Roasted Tasmanian salmon
cauliflower puree, shaved baby radish (s) (gf)

DESSERT

Boardwalk chocolate brownie
salted caramel (v)
Fruit brochettes
skewered seasonal fresh fruit (v) (gf) (vgn)



Platinum Buffet \$130 PP

3 Canapés + 7 Mains + 2 Desserts

Canapes

Arancini

saffron & mozzarella, smoked aioli (v)

NSW South Coast oysters pomegranate vinaigrette, lemon (s) (gf)

handmade sushi

pickled ginger, soy sauce (s)

MAIN

Sourdough bread rolls

salted butter (v)

Toasted cauliflower salad

pickled Spanish onion, roasted pepita seeds, golden raisins, yoghurt dressing (v) (gf)

Wild rocket salad

shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) (gf)

Spiced Kent pumpkin

dukkha, torn mint, honey Greek yoghurt dressing (v) (gf)

Asian style slaw

coriander, mint, puffed vermicelli noodle, chilli lime dressing (v)

Portuguese style free range chicken breast

blackened lime, sumac yoghurt dressing (gf)

Roasted Tasmanian salmon fillet

pine nut pesto, young basil (s) (gf)

8-hour slow cooked lamb shoulder

lemon chermoula, pickled eschallots, fried rosemary (gf)

DESSERT

Belgian milk chocolate ganache

chocolate shortbread, strawberry dust (v)

Gelato cones

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (v)