

BUFFET

BBQ

BBQ Menu 1 \$25 per person

Selection of chicken, beef or lamb sausages (2 per person)

BBQ Menu 2 \$25 per person

Selection of chicken, beef or lamb kebabs (2 per person)

BBQ Menu 3 \$30 per person

Minute steak and organic sausage Sourdough rolls

BBQ Menu 4 \$30 per person

Salmon Steak

BBQ Menu 5 \$35 per person

Premium Steak Mashed Potato

BBQ Menu 6 \$55 per person

Salmon

Minute steak

Organic sausage

Sourdough rolls

All BBQ options include browned onions, condiments, garden salad and bread rolls

PLATTERS

Min Order \$250

Bread and Dips Platter \$55 (15-20 guests)

Pita bread

Turkish bread

Hommus

Taramasalata

Eggplant Dip



Grazing Platter \$110 (5 -10 guests)

Kalamata olives
Goat Cheese & Black Truffle Dip
Prosciutto
Sopressa Hot – Aged Italian Sausage
Mild Salami
Quince Paste
Kabana/Cabanossi – A spicy smoked Australian Salami
Goat Cheese & Black Truffle Dip
Goat Cheese
Smoked Cheddar
Triple Cream Brie
Gourmet Crackers

Sushi Platter \$105 (15 guests)

Assorted sushi platter

Wrap Platter (Meat Lovers) \$80 (5 -10 guests)

4 Combinations made with a wrap:
Salami, Jarlsberg and Semi Dried Tomatoes
Chicken Breast Supreme with lettuce and mayonnaise
Ham, Jarlsberg, Semi Dried Tomatoes & mayonnaise
Ham, Jarlsberg, Lettuce & mayonnaise

Wrap Platter (Vegetarian Delight) \$70 (5-10 guests)

3 Combinations made with a wrap:
Kaleslaw & Mayonnaise
Tabbouleh & Hommus
Jarlsberg, Semi Dried Tomatoes & Hommus



Seafood Platter \$280 (15 guests)

Medium to large prawns

Oysters

Sashimi

Condiments including: Seafood cocktail sauce, lemons, marinated ginger and wasabi

Cheese Platter \$50 (15 guests)

Selection of cheeses

Crackers

Grapes or dried fruits

Fruit Platter \$50 (15 guests)

A seasonal selection of fruits

Buffet option 1 - \$56 per person

Charcuterie/ Antipasto ~ Bresaola/ Prosciutto/ Salami/ Eggplant Dip/ Chickpea Dip/ Tzatziki Dip/ Vegetable Crudities/ Olives/ Feta/ Crusty Bread/ Crackers

Lemon Roasted Chicken/ Charred Lemon/ Rosemary/ Thyme – 1 Qty

Thai Beef Salad ~ Glass Noodles/ Snow Pea/ Capsicum/ Choy Sum/ Baby Corn/ Cucumber/ Coriander Mint Lime Dressing – 1 Qty

Kumara Salad ~ Baby Spinach/ Roasted Pine Nut/ Chickpea/ Shallot/ Balsamic – 1 Qty

Quinoa Salad ~ Roast Pumpkin/ Coconut/ Seeds/ Mint – 1 Qty

Crusty French Baguette – 1 Qty



Buffet option 2 - \$67 per person

Charcuterie/ Antipasto ~ Bresaola/ Prosciutto/ Salami/ Eggplant Dip/
Chickpea Dip/ Tzatziki Dip/ Vegetable Crudities/ Olives/ Feta/ Crusty
Bread/ Crackers

Lemon Roasted Chicken/ Charred Lemon/ Rosemary/ Thyme - 1 Qty

Smoked Salmon ~ Crusty Baguette/ Grilled Lemon/ Capers/ Pickled Red
Onion/ Dill ~ Horseradish Cream - 1 Qty

Caramelized Onion Pumpkin & Pepper Polenta Tart V - 1 Qty

Thai Beef Salad ~ Glass Noodles/ Snow Pea/ Capsicum/ Choy Sum/
Baby Corn/ Cucumber/ Coriander Mint Lime Dressing - 1 Qty

Kumara Salad ~ Baby Spinach/ Roasted Pine Nut/ Chickpea/ Shallot/
Balsamic V VG GF H - 1 Qty

Exotic Black Salad Rice ~ Black Rice/ Pickled Beetroot/ Walnuts/ Baby
Spinach/ Feta/ Balsamic VG - 1 Qty

Crusty French Baguette - 1 Qty

Asian Buffet option - \$84 per person

Satay Chicken/ Hawker Style Flame Charred/ Coriander/ Dry Fried
Onion ~ Peanut Coconut Sambal H GF - 1 Qty

Pecking Duck Spring Roll ~ Hoisin Plum Dipping Sauce - 1 Qty

Dumpling Station ~ Prawn Dumpling w Soy & Hot Chilli/ Pork Dim Sum
w Ginger Soy Sauce/ Vegan Dumplings with Chilli Masterstock - 2 Qty
(Note: Total two dumplings per person)

Drunken Chicken Breast ~ Szechuan Star Anise Masterstock - 1 Qty

Tofu & Black Mushrooms/ Julienne Carrots ~ Chilli Sesame Oil Dressing
V VG - 1 Qty



Ginger Soy Marinated Ocean Trout/ Baked/ Crispy Skin/ Pea Shoots/
Snow Peas – 1 Qty

BBQ Pork Noodles ~ BBQ Pork/ Singapore Curried Noodles/ Shallot/
Julienne Carrots – 1 Qty

Braised King Prawns/ Brocollini/ Garlic/ Chilli – 1 Qty

Chinese Greens ~ Bok Choi or Choy Sum/ Oyster Sauce V VG H – 1 Qty

Steamed Rice – 1 Qty

Custard Tart – 1 Qty

Fresh Fruit Platter ~ Seasonal Best Fruits/ Sliced/ Skin Off – 1 Qty

