

BUFFET MENUS

PLATTERS 7 GRAZING TABLES

Grazing Table \$7 Per person / Minimum 40 guests

Honey Gazed Ham Served with Assorted Breads and Condiments

OR

Rare Beef Fillet, Served on Rocket Leaf, Horseradish Assorted Breads & Condiments

ADDITIONAL PLATTERS MENU

Available to add to your Chosen Menu. (If these are instead of a catered canapé or buffet menu staff charges may apply) Each Platter Serves up to 10 people or charged by person with a minimum of 10 persons.

Cheese Platter - \$200 or \$20 per person

Includes an Assortment of Australian and Italian cheeses, Aged Cheddar Washed Rind, Blue, Brie, Goats, Assorted Crackers, French Baguette, Dried Fruits, Nuts, Quince Paste

Italian Antipasto Platter - \$150 or \$15 per person

Includes an Assortment of Meats, Olives, Tapenade, Pesto, Artichokes, Aubergine, Sun-Dried Tomatoes, Parmesan Cheese & Crusty Bread.

Middle Eastern Mezze Platter - \$150 or \$15 per person

Hummus, Baba Ghanoush, Dolmades, Felfafel, Lamb Kofta, Herb & Garlic Flat Bread.

Chargrilled Vegetable Platter - \$150 or \$15 per person

Red Capsicum, Eggplant, Zucchini, Asparagus, Baby Beet, Artichokes & Crusty Bread.

Selection of House Made Dips - \$120 or \$12 per person

Trio of Dips, Crackers, Vegetable Crudités & Bread Sticks

Fresh Prawns - \$320 or \$32 per person

Seasonally Available Cooked Prawns Peeled to Tail End, Lemon Wedges, Seafood Sauce



Freshly Shucked

Oyster Platter - \$300

or \$30 per person

Seasonally available Premium Oysters, Lemon Wedges/ Citrus Mignonette

Hawaiian Poke Salad - \$250 or \$25 per person

Atlantic Salmon, Avocado, Mango (seasonal) Edamame, Daikon, Crunchy Cucumbers on a bed of Marinated Sushi Rice. Garnished with Seaweed Salad, Pickled Ginger & house Poke dressing

Smoked Salmon Platter - \$160 or \$16 per person

Salmon, Creme Fraiche, Crusty Baguette, Caper Berries, Red Onion & Cornichons

Custom Seafood Platter - Market Price

Morton Bay Bugs, Blue Swimmer Crab, Cooked Prawns, Oysters, Octopus with Lemon Dressing, Smoked Trout & Homemade Tartar Sauce Served on Garden Salad (We can custom this to suit all preferences and budget)

Assorted Seafood Canape Platter - \$350.00 - 36 bite size pieces

Yarra Valley Salmon Caviar + Herbed Cream Cheese Avruga Caviar + herbed Cream Cheese Petuna Smoked Salmon + Avruga Caviar + Herbed Cream Cheese Cooked Tiger Prawn + Avocado Cream

Hot Seafood Canape Platter - \$120 or \$12 per person

Beer Battered Flat Head Fillets, Panko Prawns, Salt and Pepper Squid with Shoe String Fries

Meat Platter - \$200.00 or \$20 per person

Marinated Eye Beef Fillet, Grilled Oven Baked Herb Chicken & Lebanese Lamb Kofta .

Italian Pasta Platter - \$150.00 or \$15 per person

Beef Lasagne, Spinach & Ricotta Cannelloni & Pasta Bake.

SUSHI PLATTERS



Top Grade - \$300 or
Finest Seasonal
with Wasabi Pickles Ginger & Marinated Seaweed, Beautifully presented
with Flowers

\$30 pp - 56 Pieces
Seafood, Accompanied

Regular Japanese - \$200 or \$20 per person - 60 pieces
Mix of Cooked & Raw Tuna, Salmon, Chicken & Vegetarian

Sashimi Selection - \$200.00 or \$20 per person
An Abundance of finest Atlantic Salmon, Yellowfin Tuna & Hairamasa
Kingfish, Finley Sliced Accompanied by Marinated Seaweed, Pickled Ginger,
Soy Sauce Wasabi

Salad Platter Choices - \$100.00 or \$10 per person
(Please Ask For Our Full Salad Selections to Suit all Dietary Needs)
• Mixed baby leaves, cherry tomatoes, Spanish Onions, Cucumbers &
Avocado.
• Rocket with Shaved Parmesan Cheese, Extra Virgin Olive Oil, Balsamic
glaze
• Tabouleh, Continental Parsley with Fresh Crisp Vegetables & burghal
Lemon Citrus Dressing
• Japanese Slaw w Mix of Cabbage, Julienne Carrot, Seaweed, Sesame, Miso
Mayo Dressing
• Brown Rice, Red Quinoa & Fresh Vegetables in a Refreshing Dressing

Vegetable Platter - \$150.00 or \$15 per person
Roast Potatoes, Pumpkin, Sweet Potato, Carrots, Baby Beets & Spanish
Onions.

Vegan Platters \$200.00 Minimum Order
Assorted Vegan Platters available on request, Savoury or Desert

Fresh Fruit Platter - \$120.00 or \$12 per person
Seasonal Fresh Fruit

Desert Platter Selection of Sweet Treats - \$120.00 or \$12 per person
Assorted French Style Macarons - (GF) Traditional Mixed

Assortment of Petit Fours

Hazelnut Crunchy
Dense Dark Chocolate
Pistachio Raspberry and White Chocolate
Lemon Meringue Tartlet
Mango & Coconut Tartlet
Strawberry Bavaroise

& Raspberry Tart

Please Note - Minimum Orders May Apply

If you have any dietary requirements please advise us in advance so that we can ensure that they are catered for.

Likewise please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish, while we take steps to minimise the risk of cross contamination we cannot guarantee that any of our products are free of potential allergens.

All supplies are on availability and may be substituted on the day

SILVER BUFFET - \$65 PP

Chef's Selection of Canapés - 3 per person Buffet of 3 Mains and 3 Sides

Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Flat Parsley, Extra Virgin Olive Oil.

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & sliced Onboard with Relishes, Seeded & Dijon Mustard

Breast of Free Range Chicken, Roasted with Blistered Cherry Tomatoes, Chilli, Asparagus Spiced Sauce.

Lightly Battered Flat Head Fish Fillets with Tartar Sauce

Cocktail Potatoes, Steamed & Roasted with Onions, Herbs & Wilted Baby Spinach

Salad of Rocket Leaves, Parmesan, Extra Virgin Olive Oil

Japanese Slaw with Julienne Carrot, Soy Bean, Aroma Seaweed, Sesame Miso Mayo

Bakers Basket
Desert

Assorted French Style
Traditional Mixed
Assortment of Petit Fours
Hazelnut Crunchy
Dense Dark Chocolate & Raspberry Tart
Pistachio Raspberry and White Chocolate
Lemon Meringue Tartlet
Mango & Coconut Tartlet
Strawberry Bavaroise
Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

GOLD BUFFET - \$75 PP

Chef's Selection of Canapés - 3 per person Buffet of 4 Mains & 3 Sides

Fresh Cooked Peeled Prawns - Seasonal Varieties Served with Lemon Accompaniments

Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Fat Parsley, Extra Virgin Oil.

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & Sliced Onboard with Relishes, Seeded & Dijon Mustard

Breast of Free Range Chicken, Roasted with Blistered Cherry Tomatoes, Chilli, Asparagus Spiced Sauce.

Whole Barramundi Fillets, Deposed & Roasted, Ginger, Garlic Soy Combo Sauce

Japanese Slaw, Red and White Cabbage, Julienne Carrot, Soy Beans & Aroma Seaweed with a Roast Sesame and Miso Dressing

Salad of Rocket Leaves, Parmesan, Extra Virgin Olive Oil

Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing

Bakers Basket

Desert

Assorted French Style Macarons - (GF) Traditional Mixed

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaoise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

PREMIUM SEAFOOD BUFFET - \$98.00 PP

Chefs Selection of Canapés - 3 per person Buffet of 5 Mains and 4 Sides

Freshly Chucked Sydney Rock Oysters, Season Varieties with Lime & lemon wedges

Fresh Cooked Prawns, Seasonal Varieties, with Coast House Dressing

Calamari Salad, Shitake, Coriander, Garlic, Chilli, Ginger, Red Capsicum

Beer Battered Flathead Fillets with Homemade Tartar Sauce.

Whole Barramundi Fillets, Deposed & Roasted, Ginger, Garlic Soy Combo Sauce

Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Fat Parsley, Extra Virgin Olive Oil

Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing

Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing

Rich Black Rice Salad with Sweetcorn & Juicy Cherry Tomatoes, Tossed in a Light Lime & Coriander Dressing



Steamed Jasmine Rice

Bakers Basket

Desert

Assorted French Style Macarons - (GF) Traditional Mixed

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaroise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

