

BUFFET MENU

QUANTUM

Gold Buffet Package \$95 PP

2 canapés on arrival (refer to canape menu) + 2 cold platters, 2 warm platters, 1 dessert platters

Platinum Buffet Package \$115 PP

3 canapés on arrival (refer to canape menu) + 3 cold platters, 3 warm platters, 2 dessert canapes

Chef Charges

\$75 per hour (min 4 hours)

Public Holidays \$100 per hour

Cold Platters

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream
fraiche (GF)

Salumi selection with pickles, olives and grilled veg

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

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

Warm Platters

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli
couscous

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

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and
harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy
and wild mushrooms

Dessert Platters

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

Share Platter (Option will also include complimentary Platters.....)

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

Stations can be added to any canape or buffet event – refer to Stations menu



Seafood Buffet Menu \$150 PP

Chef Charges

\$75 per hour (min 4 hours)

Public Holidays \$100 per hour

Canapés

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart
(can be GF)

Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels,
caper mayonnaise, citrus aioli

Yellow fin tuna spring onion, king brown mushrooms, aged soy

Qld spanner crab (de shelled) heirloom tomato medley, avocado, radish, cucumber, light
chili

(Lobster on request, price depends on market value)

Warm

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

Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)

Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and
wild mushrooms

Dessert

Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)

Local and Imported cheese served with spiced apple chutney, marinated figs and
flatbread

Stations can be added to any canape or buffet event – refer to Stations menu



Stations

Stations can be added to any buffet or canape event

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$18 per head

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces
\$17 per head

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats
\$18 per head

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$18 per head
PLUS additional \$220 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$17 per head

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars Price on enquiry

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$16 per head

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments
\$15 per head

