



BUFFET

All Buffets are served to the table unless otherwise requested

Basic Buffet / \$55.00

Served with fresh baked bread and whipped herb butter

Meat & Fish (Select 2 items)

Salad & Vegetables (Select 3 items)

Dessert (Select 1 Dessert)

Standard Buffet / \$65.00

Served with fresh baked bread, flavoured butter, hummus & guacamole

Meat & Fish (Select 3 items)

Salad & Vegetables (Select 3 items)

Dessert (Select 1 Dessert or 3 Petit Fours)

Premium Buffet / \$70.00

Served with fresh baked bread, flavoured butter, hummus & guacamole

Meat & Fish (Select 3 items)

Salad & Vegetables (Select 5 items)

Dessert (Select 1 Dessert or 4 Petit Fours)

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

All prices exclude GST

All prices on this page are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, ensure you advise your event planning manager of your guests' food allergies or intolerances. Management reserves the right to change prices in line with market fluctuations. Minimum guest numbers apply.



BUFFET SELECTION

Meat & Fish

- Smoked leg of lamb with Puki Puki mayo, fig jam and crispy baby potatoes (GF)
- Market fish, served with clam and summer vegetables cream (GF)
- Hong Shao Rou pork belly, pickled vegetables and star anise glaze (GF) (DF)
- Kaarage chicken thigh, green onions, coriander and miso mayonnaise (GF)
- Tea smoked Regal salmon, sweet peas and lemon (GF)
- Roasted Angus sirloin, chilli BBQ glaze, spiced Konya chickpea purée (GF)
- Chinese roast duck, hoisin glaze, candied ginger, spring onions and soy duck jus (DF)
- Sticky Cola and chilli glazed Champagne ham and tamarillo chutney (GF) (DF)

Salad & Vegetables

- Crispy Greek roasted Agria potatoes, oregano, lemon and olive oil (GF)
- Super food salad; red cabbage, carrot, kale, capsicum, pumpkin seeds, sprouts and Shiracha dressing (GF)
- Beetroot, butternut, orange, cherry tomatoes, cranberries, kale salad with toasted seeds and pomegranate molasses (GF)
(Vegan)
- Buttered corn risotto, parmesan and tasty cheese, onion ash (GF)
- Tomato, green beans, red onion, cannellini beans and spinach salad with white balsamic vinaigrette (GF) (DF)
- Three grain quinoa with broad beans, peas, cucumber, avocado, shaved Spanish onions and mint dressing (GF) (Vegan)
- Gourmet potato salad, served with chorizo, green onions, spinach, roasted red pepper and smoked paprika sour cream (GF)
- Heirloom tomatoes, roasted black olives, feta, basil, rocket, balsamic vinegar and virgin olive oil (GF)
- Rotini pasta salad with fresh herbs, rocket, watercress, green olives, pan seared haloumi, asparagus, capers and lemon oil
- Crisp Cos lettuce, Roman, and baby gem with brioche croutons, crispy prosciutto, soft-boiled egg and creamy green Tabasco dressing
- Grilled Mediterranean summer vegetables with Kalamata olives and pistachio gremolata (GF) (Vegan)

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DESSERTS SELECTION

Dessert

Lemon yoghurt panna-cotta with blueberry and lime compote

Milk chocolate raspberry trifle with Italian meringue

Strawberry custard tart

Dark chocolate and raspberry brownie, served with crème fraiche (GF)

Citrus cheesecake with gingernut base and topped with blueberries

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