

Buffet Menu

Carvery Selection

Roast Topside of Beef, Kibbled Pepper, Sun Dried Tomato Oil, Mushroom Jus (gf)	8.1
Roast Sirloin of Beef, Garlic, Pepper, Mini Yorkshire Pudding, Mustard Cream Sauce	11.4
Beef Wellington - Mushroom Pate, Herb Pancakes, Flaky Puff Pastry, Red Wine Jus	13.5
Gin-Gin Leg of Pork, Sea Salt Crackling, Apple Sauce (gf)	8.1
Baked Honey Glazed Leg of Ham, Honey Seeded Mustard (gf)	7.6
Roast Boneless Leg of Lamb, Minted Blueberry Rice, Mint Jus (gf)	9.8
Tandoori Marinated Lamb Leg, Mint Relish, Poppadums (gf)	10.4
Turkey Breast stuffed with Cranberry & Hazelnuts, Port Wine Jus(gf)	10.4
Baked Whole Snapper, Lime, Coriander, Ginger, Chilli, Kaffir Lime Syrup (gf)	10.4
Baked Whole Tasmanian Salmon, Dill & Fennel Seed, Capers Tomato Salsa (gf)	13
Baked Tasmanian Salmon Wellington, Capers Dill Sauce	15.7

From the Land – Mains

Fillet of Beef, Pancetta, Dijon Mustard Dressing (gf)	11.9
Beef, Mushroom & Guinness Pie, Flaky Puff Pastry	7.6
Beef Cheek, Red Wine, Poached Sweet Onion (gf)	8.7
Osso Bucco - Slow Cooked Shin of Beef Braised, Red Wine, Tomato, Garlic, Herbs (gf)	9.8
Baked Fillet Steak, Feta Cheese & Sun-Dried Tomato Crust	13
Veal Stroganoff - Slivers of Veal, Mushroom, White Wine, Paprika, Sour Cream	10.3
Warm Thai Beef Salad (gf)	7.6
Szechwan Spiced Beef Brisket, Asian Vegetables, Egg Noodles	8.1
Roasted Joints of Prime Beef, Red Wine Mushroom Sauce (gf)	7.6
Traditional Beef Lasagne - Ground Beef Braised, Tomato, Vegetables, Herbs, Béchamel Sauce	7.6
Lamb Moussaka - Tomato, Herbs, Lamb Mince, Eggplant, Tomato, Béchamel Sauce	7.6
Tuscan Braised Lamb Shank, Tomato, Herbs, Barlotti Beans (gf)	9.8
Curried Lamb Marsala (gf)	8.7
Tajine of Lamb - Moroccan Spiced Lamb, Ginger, Cumin, Saffron, Dates, Almonds (gf)	8.7
Satay Lamb Skewers, Peanut Sauce (gf)	9.2
Lamb & Garlic Burger, Eggplant Kasundi (gf)	6
Shredded Tuscan Braised Lamb Shank, Potato Gnocchi, Silverbeet	7.6
Teriyaki Pork, Pineapple Kebab (gf)	9.2
Slow Cooked Pork Belly, Cinnamon Roast Pears, Sage Jus (gf)	8.7
Kangaroo Fillet, Fresh Chilli Beetroot Jam (gf)	9.8
Rabbit, Pancetta, Parsnips & Pears, Cider (gf)	9.2
Platter Presentation of Roast Beef, Continental Ham, Salami, Chicken Breast, Chorizo Sausage	10.8

Poultry – Mains

Chicken, Avocado, Cheese Enchilada, Sour Cream, Guacamole	6
Turkey Breast, Pancetta, Brandy Macerated Craisin Compote (gf)	8.6
Harissa Spiced Chicken Thigh, Eggplant, Creamed Chic Peas (gf)	7.6
Cajun Spiced Chicken Breast, Roast Corn Salsa (gf)	8.5
Poached Quail & Pistachio Nut Boudin, Chardonnay Mushroom Cream Sauce (gf)	8.7
Chicken Cacciatore - Chicken braised with Capsicum, Tomato, Garlic, Herbs (gf)	6.5
Chicken Korma - Mild Aromatic Chicken Curry, Almonds (gf)	7
Chicken Pad Thai – Chicken with Rice Noodles, Bean Shoots, Egg, Vegetables (gf)	8.1
Salt & Pepper Chicken with Stir-Fried Vegetables (gf)	8.5
Stir Fried Chicken, Broccoli, Cashews, Oyster Sauce (gf)	7.6
Chicken Breast, Avocado, Brie Filo Parcels, White Wine Cream Sauce	7.6
Pancetta, Chicken Fillet Skewers, Mustard Cream Sauce	8.7
Roast Duck Breast, Wild Mushroom Risotto, Port Wine Jus (gf)	14.1
Thai Green Chicken Curry, Pumpkin, Bok Choy, Jasmine Rice (gf)	7
Penne Pasta, Chicken, Bacon, Sun Dried Tomato Cream	8.1
Saffron Rice Pilaf, Tandoori Chicken, Mango Chutney, Poppadums	6.5

Seafood – Mains

Zucchini, Fresh Water Basa Fillet Kebab, Pesto Sauce (gf)	7.6
Scallop, Salmon Sausages, Avocado & Wasabi Dip (gf)	10.3
Prawn Kebab, Lime, Coriander Aioli (gf)	11.9
Lemon Pepper, Parsley, Olive Oil Marinated Squid (gf)	7.6
Lemon Pepper, Parmesan, Basil Crusted Snapper Fillet	11.4
Baked Nori, Salmon Fillet, Asparagus Ravioli, Miso Broth (gf)	11.3
Sugar Cane Prawn Sticks, Peanut Sauce, Coriander Relish (gf)	9.8
Mauritian Seafood Curry - French Influenced Tomato Coconut Curry Broth (gf)	9.8
Baked ½ Lobster - Thermidor or Ginger with a Lemongrass & Chilli Glaze (gf)	POA
Penne Pasta, Smoked Salmon, Snow Peas, Horse Radish Cream	7
Crispy Skinned Barramundi, Vegetable Ribbons, Tomato Cream Sauce (gf)	10.8
Prawn, Minted Pea Risotto, Chardonnay, Ricotta Cheese (gf)	9.8
Char Grilled Salmon Fillets with Spicy Thai Vegetables, Green Mango Salad (gf)	11.3
Basil, Parmesan, Lemon Pepper Crusted Basa Fillets with Corn Salsa	8.7
Tasmanian Salmon & Minted Pea Risotto	7.5
Seafood Platter including Poached Prawns, Mussels in the Half Shell, Smoked Salmon, Thai Spiced Squid Tubes, Poached Snapper Fillets (gf)	16.2

Vegetarian – Mains

Thai Pumpkin, Baby Corn, Snow Pea Curry (gf)	6.5
Asparagus, Goats Cheese Risotto (gf)	6.5
Baked Artichoke, Bocconcini, Black Olive Pasta Bake	6
Baked Zucchini, Almond, Talegio Frittata (gf)	5.2
Field Mushrooms, Feta Cheese, Walnut Croquettes	6.5
Spanakopita Filo Pastry Pie, Spinach, Ricotta & Egg	5.4
Spinach, Red Onion, Three Cheese Cannelloni	4.9
Cannelloni, Spinach, Ricotta, Tomato Sauce, Béchamel Sauce	5.4
Beetroot Risotto Cakes, English Spinach, Goats Cheese	4.4
Wild Mushroom Risotto, Truffle Oil, Shaved Parmesan	7.6
Homemade Hash Browns, Creamed Feta, Pumpkin Jam	5.4
Baked Tomato, Spinach, Ricotta Cheese (gf)	4.9
Zucchini, Haloumi Cheese Fritter	5.4
Grated Carrot, Chic Pea, Almond Burger (gf, vegan)	5.4
Grilled Field Mushrooms, Parsnip Mash, Rocket, Basil Pesto (gf)	8.7

Pies & Quiches – Mains

Beef, Mushroom Guinness Pie, Flaky Puff Pastry	7.6
Chicken, Vegetable & Grain Mustard Pie	6
Salmon, Asparagus Pie	6
Celeriac, Potato, Fontina Cheese Pie	4.9
Fig, Prosciutto, Goats Cheese Quiche	5.5
Salmon, Fennel, Mild Blue Cheese Quiche	5.5
Chargrilled Eggplant, Feta Cheese, Tomato, Fresh Herb Quiche	4.9
Red Wine Poached Pear, Asparagus, Brie Quiche	4.9
Roast Pumpkin, Feta Cheese Quiche	4.9
Traditional Quiche Lorraine	4.9

Hot Side Dishes

Boiled Gourmet Potatoes with Parsley Butter (gf)	2.7
Sliced Potatoes Cooked in Cream with Leeks & Cheese	3.8
Potato, Red Onion & Chive Roestie (gf)	2.7
Roasted Garlic, Rosemary, Kibbled Pepper Potatoes (gf)	2.7
Creamed Potatoes with Butter & Nutmeg (gf)	2.7
Baked Sweet Potato Drizzled with Chilli & Lime Infused Extra Virgin Olive Oil (gf, v)	4.4
Creamy Sundried Tomato & Basil Polenta (gf)	2.7
Braised Cinnamon & Turmeric Rice Pilaf (gf, vegan)	2.2
Steamed Basmati Rice (gf, vegan)	1.6
Stir Fried Rice tossed with Shrimps, Garden Peas, Red Capsicum, Egg (gf)	3.25
Buttered Cous Cous With Eggplant, Zucchini, Chermoula	2.7
Medley of Roasted Root Vegetables (gf, vegan)	3.25
Chargrilled Mediterranean Vegetable Stack (gf)	3.25
Stir Fried Greens with Ginger Hoi Sin Sauce	3.25
Panache of Gourmet Vegetables with Hollandaise Sauce (gf)	3.25
Gratinated Cauliflower, Broccoli Cheese	3.25
Stir Fried Cauliflower & Chic Peas with Turmeric, Mustard Seed & Ginger Yoghurt(gf)	3.25
Wok Fried Tofu, Seasonal Vegetables & Egg Noodles with Hoisin Sauce	3.25
Mediterranean Vegetable Ratatouille (gf, vegan)	3.25

Salads

Gourmet Tossed Garden Salad with Carrots, Avocado, Cherry Tomatoes, Creamy Herb Dressing (gf)	2.7
English Spinach, Bacon, Cherry Tomato, Pine-Nuts, Croutons, Shaved Parmesan, Balsamic Dressing	3.8
Caesar Salad - Cos Lettuce, Crisp Prosciutto, Crisp Turkish Bread Croutons, Parmesan Wafers, Traditional Caesar Dressing	3.8
Greek Salad – Olives, Tomatoes, Capsicum, Feta, Red Onion with Red Wine Vinegar, Oregano, Olive Oil Dressing (gf)	3.8
Waldorf Salad - Celery, Apple, Walnuts, Horse Radish Sour Cream (gf)	3.25
Cos Lettuce, Tomato, Cucumber, Red Capsicum, Barlotti Bean Balsamic Dressing	3.25
German Style Potato Salad with Onion, Gherkin, Mustard Dressing	3.25
Penne Pasta, Oven Roasted Tomato, Feta Cheese, Capsicum & Pinenut Salad	2.7
Roast Kumara, Potato, Spring Onion, Egg, Seeded Mustard Mayo (gf)	3.25
Asparagus, Roasted Vegetables, Tri-Colour Pasta Salad, Red Pepper Pesto	3.25
Roast Pumpkin, Chic Pea, Tomato, Feta with Chilli & Cumin Seeds (gf)	3.25
Steamed Spring Vegetables, Toasted Sesame Seed Medley, Caramel Orange & Ginger Ponzu Dressing (gf, vegan)	3.25
Marinated Mushrooms, Green Beans, Red Onions, Olives, Sundried Tomatoes (gf, vegan)	3.8
Roast Beetroot, Pear, Spinach, Walnut Salad (gf, vegan)	3.25
Grated Carrot, Date, Orange, spiced Sesame & Crisp Onion Dressing (gf, vegan)	2.7
Minted Watermelon, Red Onion, Feta Cheese, Red Wine Vinegar (gf)	3.25
Cous Cous, Parsley, Tomato, Red Onion, Snow Pea Salad	3.25
Mediterranean Vegetable & Soba Noodle Salad with Soya, Chilli, Olive Oil Dressing	3.25
Prawn, Scallop, Green Mango, Coleslaw Noodle Salad	4.9
Curried Rice with Dried Fruit, Toasted Almonds (gf)	3.25
Chargrilled Mediterranean Layered Vegetable Salad, Balsamic, Oregano Dressing (gf)	3.8

Desserts

New York Style Baked White Chocolate, Raspberry Cheese Cake	4.4
Mango, Passion Fruit, Roast Coconut Cheese Cake	3.8
Red Wine Poached Pear, Amaretto Sabayon (gf)	4.9
Warm Pear, Chocolate, Almond Tart served with Cream	5.4
Baked Lemon Brulee Tart, Raspberry Coulis	4.4
Apple, Sultana & Almond Strudel served with Vanilla Anglaise	4.4
Chocolate, Grand Marnier Cream Pyramid Cake	4.9
Pecan, Honey, Bourbon Tart served with Cream	4.4
Baked Coffee, Kaluha Cheesecake	4.4
Raspberry, Rhubarb, Almond Tart served with Cream	5.2
Raspberry, Lime Cream Brulee (gf)	4.6
Chocolate, Walnut Brownie served with Ice Cream	4.6
Winter Fruit Salad, Cream (gf, vegan)	4.4
Bread, Butter Pudding, Ice Cream	3.9
Apple, Date, Almond Crumble, Vanilla Anglaise	3.9
Grilled Fresh Nectarines with Ricotta, Lavender Honey (Seasonal) (gf)	6.5
Orange, Polenta, Poppy Seed Cake, Honey Mascarpone (gf)	3.8
Sticky Date Pudding with Butterscotch Sauce, Vanilla Ice-cream	3.9

Lemon Meringue Tart	4.9
Éclairs filled with Chocolate & Grand Marnier Mousse dipped in White Chocolate	4.4
Tiramisu - Coffee dipped Sponge Fingers layered with Mascarpone Cream	4.6
Pavlova with Lemon Curd, Fresh Seasonal Fruit (gf)	4.9
Belgium Chocolate, Mandarin Filled Cannoli, Chocolate Sauce	4.9
Assorted Cheese and Crackers garnished with Dried Fruit & Nuts	6.5
Seasonal Fresh Fruit (gf, vegan)	6.5

Buffet menus are served with Breads, portioned Butter and a variety of Condiments

above prices are per person based on a minimum selection of:
3 mains
3 accompanying
2 desserts

minimum order – 30 Guests

prices per item - inclusive of GST