

Buffet

*Create a relaxed casual feel with a selection from our Buffet range.
Minimum 25 people.*

Entrée

- **Baked polenta wedges** on a rocket salad with rare roast beef & a tomato, chili jam (V)
- **Cold antipasto platters** with ciabatta, roasted vegetables, Italian meats and fresh melon
- **Tandoori chicken** on a cucumber salad with a coriander & yoghurt dressing
- **Goats cheese tartlets** with roasted red peppers and a caramelized onion marmalade
- **Gin cured salmon** served on soba noodles with cranberry relish
- **Peking duck pancakes** on mixed Asian greens with hoi sin sauce
- **Selection of nori and sushi rolls** with wasabi, pickled ginger & soy dipping sauce

Mains:

- **Artichoke, green olive** and feta tart (V)
- **Rustic lamb and mushroom cobbler** topped with herbed scones
- **Balsamic pork belly** with Spanish onions and lentils
- **Moroccan spiced chicken** on fruit cous cous with a yoghurt & mint dressing
- **Korean beef, onion and spinach stir fry** with coconut steamed rice
- **Lamb biryani**: delicious slow braised lamb lightly seasoned with garlic, lime and garam marsala & basmati rice with a cucumber and tomato raita
- **Nasi goreng** with baby prawns, chicken, Chinese cabbage and fried shallots
- **Coq Au Vin** on soft polenta with a medley of green garden vegetables

Salads

- **Roasted vegetable** salad with balsamic dressing
- **Potato, chive and crispy bacon** salad with a rich mayonnaise dressing
- **Traditional Greek salad** with feta
- **Roast pumpkin, red onion and baby spinach** salad
- **BBQ corn salad** with cherry tomatoes, coriander and lime
- **Cabbage, radish and dill coleslaw**

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Buffet Continued...

Desserts

- **French lemon tart** with double thick cream
- **Traditional Tart Tartin** with vanilla bean ice-cream
- **Cheese and fruit platters** with lavosh and quince paste
- **Homemade chocolate & pear trifle**
- **Pavlova** topped with fresh cream and seasonal berries.
- **Lemon & Mascarpone cheesecake** with berry sorbet
- **Chocolate crunch caramel tart** with double cream
- **Orange & Polenta cake** served with fresh cream and berries

Plunger coffee, tea & chocolates

Options:

Prices are based on a self serve buffet. Presented on platters to the table or from a Buffet station. For full plated service please refer to the Dinner Menu.

A	Choose <u>1</u> Main, <u>1</u> Salad and <u>1</u> Dessert	\$30.00pp
B	Choose <u>2</u> Mains, <u>1</u> Salad and <u>2</u> Desserts	\$39.00pp
C	Choose <u>2</u> Entrée, <u>2</u> Mains, <u>2</u> Salads and <u>2</u> Desserts	\$48.00pp
D	Choose <u>3</u> Entrée, <u>3</u> Mains, <u>2</u> Salads and <u>3</u> Desserts	\$55.00pp

*Prices include supply of food, crockery, cutlery and tea/coffee facilities only
Staff, barware & linen hire not included. Please see **Terms & Conditions**. GST included.*