

ONE WORLD Buffet Menus

Silver Buffet

\$89 per person

3 Canapes + 6 platters + Cheese Platter

CANAPES

Sumac Spiced Lamb Kofta & Mint Yoghurt Dressing (gf) Thai Salad Rice Paper Rolls & Peanut Dressing Freshly caught Market Prawns & Chilli and Lime Aioli

PLATTERS

Berkelo Organic Sourdough Selection & Hand Churned Butter

Baby Chat Potato Salad, Garden Herbs & Herbs de Provence Vinaigrette Baby Beetroot, Meredith's Goats Cheese & Roast Walnut Salad Mixed Green Leaves & Aged Balsamic Vinaigrette

Ora King Salmon Poke, Quinoa, Mango & Avocado Cured Spanish Style Australian Meats, Olives & Sun Dried Tomatoes BBQ Atlantic Salmon Fillets, Tasmanian Horseradish & Dill Cream

DESSERTS

Seasonal Cheese Selection, Dried Fruits, Quince Paste & Lavosh

GOLD BUFFET \$110 per person

3 Canapes + 8 platters + 3 Desserts

CANAPES

Sydney Rock Oysters & Vintage Champagne Vinaigrette

San Marzano Tomato Salad, Goats Feta & Young Basil

Ranger Valley Seared Beef & Provencal Herbs

PLATTERS

Berkelo Organic Sourdough Selection & Hand Churned Butter

Locally Caught Tuna Carpaccio & Citrus Yuzu Dressing

Seared Aburi Salmon Sushi, Wasabi Aioli & Yarra Valley Caviar

Moroccan Couscous Summer Salad, Smoked Paprika & Lime

Roast Root Vegetables, Garlic, Thyme & Olsson's Sea Salt

Mixed Garden Salad & Aged Merlot Vinaigrette

12 hour Slow cooked Suffolk Lamb Shoulder & Salsa Verde

BBQ Organic Chicken Thigh, Citrus & Galangal

Baked Tasmanian Ocean Trout, Labne, Pomegranate & Torn Mint

DESSERTS

Belgian Choc Hazelnut Squares & White Chocolate Ganache

Deconstructed Lemon Tart

PLATINUM BUFFET - 130 per person 3 Canapes + 8 platters + 3 Desserts

CANAPES

Sydney Rock Oysters, Ponzu & Yarra Valley Caviar

Hoisin Duck Cucumber Rolls, Spring Onion & Mint

Parmesan Polenta Bites, Tomato Relish & Young Basil

PLATTERS

Berkelo Organic Sourdough Selection & Hand Churned Butter

Heirloom Tomato Salad, Meredith's Goats Cheese & Young Basil

Mediterranean Quinoa, Chickpea Medley, Coriander & Lime

Kipfler Potato Salad, Dijon, Dill & Olives

Spaghetti Alle Vongole, Pippies, White Wine & Garlic

Ranger Valley Beef 8 hour Rump Cap, Salsa Verde & Rocket

Ora King Salmon Lemon & Dill

DESSERTS

Belgian Choc Hazelnut Squares & White Chocolate Ganache Mini Pavlova,

Summer Fruits & Berry Fluid Gel

Passionfruit Cheesecake Bites & Creme Chantill