



Buffet and Cocktail Menus & Formal Dining,

Buffet Menus

Freshwater BBQ Buffet Menu

\$28 per person

BBQ

Mountain pepper beef skewers gf

Bush finger lime infused chicken gf

Chef's Galley

Bay leaf mushroom ratatouille gf v

Sunflower seed & feta rice salad gf v

Lemon myrtle smashed baked potato gf v

Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v

Rocket, pear & parmesan, white balsamic dressing gf v

Grilled pita bread, cucumber & mint yoghurt v

Rushcutters Bay Buffet

\$38 per person

On Arrival

Heirloom tomato, feta & basil bruschetta v

South Australian bocconcini & prosciutto gf

From The Buffet

Marinated finger lime bbq chicken gf

Beechworth honey & whisky glazed ham gf

Carved at the buffet

Slow roasted Australian beef, bush pepper & mustard crust gf

Smashed baked potatoes, lemon myrtle & garlic gf v

Bay leaf mushroom ratatouille gf v

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Crusty sourdough & lurpak butter

Cheese

Chef's selection of Australian cheese gf v

Salad of dried fruit, quince paste & crackers

Halal Deluxe Buffet Menu

\$40 per person

Mains

Halal oven baked beef and rosemary or lamb* gf
(*lamb available for additional \$7.00 per person)
Halal chicken pieces marinated in honey soy garlic
Herb roasted chat potatoes and rock salt v gf
Fusilli pasta with rich napolitana sauce v

Salads

Mesculin salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan v
Roasted seasonal vegetables v gf
Bread rolls

Desserts

Tropical seasonal fruits v
Tea & coffee

Additional Extra Seafood Selections

(Additional \$7 per item per person)

Fresh succulent king prawns with cocktail sauce v
Freshly shucked oysters with champagne vinegar v

Indian Buffet Menu

\$45 per person

Starters

Chicken Tikka
Vegetable Samosas v

Mains

Butter chicken
Beef madras
Mixed vegetable korma curry v
Dal makhani v
Peas pillau v
Naan bread v

Condiments

Mint Raita
Sweet Mango Chutney
Tea and coffee

Rose Bay Buffet

\$48 per person

On Arrival

Balsamic glazed mushroom & fetta bruschetta v
South Australian bocconcini & prosciutto gf

Buffet

Whole baked salmon, lemon & dill crème v
Carved at the buffet
Eye fillet of Australian beef, café de Paris butter gf
Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze gf
Kale, apple & Shiitake risotto gf v

Lyonnais potato gratin gf v
Melody of steamed greens
Rainbow slaw, strawberry gum eucalyptus & honey dressing
Rocket, pear & parmesan, white balsamic dressing
Crusty sourdough & Lurpak butter

Dessert

Chef's selection of decadent cakes gf v

Jerry Bailey Cocktail Menus

Clifton Gardens Cocktail Menu

\$28 per person

Roaming Canapés

Mini chicken skewers gf
Thai fish cake, nam jim sauce gf v
Beef sliders, gruyere & tomato jam
Steamed gyoza, yakatori dipping sauce v
Downtown New York mini hot dogs, chilli ketchup relish

Chef's selection of gourmet pies

Thai chicken
Curried veg v
Beef & thyme
Lamb & rosemary

Trio of quiche

Lorraine
Sundried tomato & feta v
Spinach & ricotta v

Dessert

Chef's selection of assorted cakes

Point Piper Deluxe Cocktail Menu

\$42 per person

Roaming Canapés

Moroccan scallop pop gf
Australian king prawns, finger lime aioli gf
South Australian bocconcini & prosciutto gf
Malden sea salt & Szechuan pepper white bait v
Downtown New York mini hot dog, chilli ketchup relish
Middle Eastern lamb delights, sour cherry & pomegranate jam gf
Marinated cheese & kalamata olives gf v
Italian arancini, garlic & lemon mayo v

Substantial Noodle Box - choice of one

Indonesian gado gado salad gf v
Vegetable korma, basmati rice gf v
green chicken curry, jasmine rice & asian salad gf
Thai beef salad, gow gee chips & nam jim dressing

Dessert

Chef's selection of petit cakes

Pizza Menu

A selection of meat and vegetarian pizzas \$15pp

Jerry Bailey Formal Dining Menu:

Double Bay Formal Dining Menu

\$67 per person

Canapés

Gazpacho, cucumber & pink salt shooter

Smoked salmon, dill crème & avocado tart

Entree

Please select two, served alternate

Kangaroo loin on paperbark, chick pea, fig syrup

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v

Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad
gf v

Charcuterie board, grilled sourdough, beetroot relish & cornichons gf

King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

Mains

Please select two, served alternate

Milly Hill lamb loin, sweet potato pie, red currant jus gf

Aubergine parmigiana, heirloom tomatoes & basil v

Grass fed beef fillet (M), pontiac mash, café de Paris butter gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf

Crispy skin barramundi, green paw paw & coconut salad, nam jim dressing gf v

For the table

Melody of steamed greens

Rocket, pear & parmesan salad

Smashed baked potatoes, lemon myrtle & garlic

Warm ciabatta, twice pressed extra virgin olive oil & balsamic

Dessert

Please select two, served alternate

Chocolate soufflé, Chantilly cream & strawberries gf available

Blueberry & ricotta crumble, mint crème anglaise

Sticky date pudding, butterscotch sauce

Raspberry & mango cheesecake

Chef's cheese selection, pear, quince and crackers gf