



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

Lemon Myrtle smashed baked potato gf v

Vermicelli Asian noddles Salad with Nam Jim Dressing v

Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v

Rocket, pear & parmesan, white balsamic dressing gf v

Fresh rolls

Rushcutters Bay Buffet

\$40 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

\$45 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

Persian rice served warm 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

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
Salt n Pepper Calamari
Beef sliders, gruyere & tomato jam
Assorted Arancini balls
Downtown New York mini hot dogs, chilli ketchup relish

Chef's selection of gourmet pies

Thai chicken
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

\$48 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

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

Jerry Bailey Formal Dining Menu:

Double Bay Formal Dining Menu
\$67 per person

Canapés

Balsamic glazed mushrooms & feta Bruschetta v
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 & feta salad gf v
Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad
gf v
King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

Mains

Please select two, served alternate

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
Mains served with melody of garden fresh steamed greens

For the table

Crusty Sourdough Dinner rolls

Dessert

Please select two, served alternate

Chocolate soufflé, Chantilly cream & strawberries gf available
Passionfruit & white chocolate Dome
Sticky date pudding, butterscotch sauce
Raspberry & mango cheesecake

Party Pizza Package

Selection of meat and vegetarian pizzas

\$15pp