

## Buffet Menu 1

### Entrees

Duck and Orange pate served with crusty French Bread

Tuna and Pineapple Mousse served with sesame rice crackers and crudites

Blue Cheese Mousse served with savoury biscuits and crudites

### Buffet

Free range cornfed chicken breasts in a curry mayonnaise dressing served with rice tossed with toasted flaked almonds and grapes

Leafy green salad with herb lemon dressing

Crusty freshly baked bread

### Dessert

Home - made carrot cake

Tea and coffee

\$40 per person



\*NB. The above menu can include generous portions of Jumbo Tiger Prawns with Sundancer sauce and AAA Sydney Rock oysters for \$18 per person. The menu would then be \$58

## Buffet Menu 2

### Entrees

Duck and Orange pate served with crusty French bread

Blue Cheese Mousse served with savoury biscuits and crudites

Hot lamb and chicken sates

### Buffet

Barbequed Pasture fed Beef Eye Fillet with home - made Béarnaise sauce

Potato salad with basil and toasted pine nut mayonnaise dressing

Leafy green salad with herb lemon dressing

Crusty French bread

### Desserts

Pecan Praline cheesecake

Chocolate Peppermint cheesecake

\*NB Please choose just one type of cake when there are less than 25 guests

Coffee and Tea

\$58 per person

NB. The above menu can include generous portions of Jumbo Tiger Prawns with Sundancer sauce and AAA Sydney Rock oysters for \$18 per person. The menu would then be \$76



### Buffet Menu 3

#### Entrée

Duck and Orange pate served with crusty French bread

Lumpfish caviar pate

Tuna and Pineapple Mousse served with sesame rice crackers and crudites

#### Buffet

Home roasted turkey buffet with pate de foie gras and chestnut stuffing with cranberry sauce

Barbequed glazed ham

Pasture fed Beef Eye fillet with home- made Béarnaise sauce

Jumbo Tiger prawns with Sundancer sauce

Sydney rock oysters with optional dressing and limes

Pasta salad with basil dressing and cherry and sundried tomatoes

Avocado, baby spinach, rocket, toasted pine nut and mushroom salad

Crusty freshly baked bread

#### Desserts

Hazelnut meringue and strawberry gateau

Pecan Praline cheesecake

Coffee and Tea

\*NB. Please choose only one dessert when there are less than 25 guests, and either beef or ham when less than 25.

\$70 per person



#### Buffet Menu 4

##### Entrée

Smoked salmon and dill dip served with crudites and gourmet crackers

Pineapple and tuna mousse served with rice crackers and crudites

Prawn and avocado mousse with crudites

Seafood mousse

##### Buffet

Lobster and avocado salad with ginger and pink peppercorn dressing

Jumbo Tiger prawns with Sundancer seafood sauce

AAA Sydney rock oysters served with an optional vinaigrette and limes

Balmain Bugs with an optional Mango mayonnaise dressing

Whole baked Tasmanian Ocean Trout or Tasmanian Atlantic Salmon with optional tartare sauce

Potato salad with green pea and mint mayonnaise Tossed green salad

##### Dessert

Hazelnut and Strawberry gateau

Pecan praline cheesecake

Coffee and Tea

\*NB. Please choose 3 entrees and one dessert if less than 25 guests

\$90 per person



#### Buffet Menu 5

Assorted Sashimi

AAA Sydney Rock oysters

Medallions of Lobster with a warm honey macadamia and tomato basil dressing

#### Buffet

Jumbo Tiger prawns with Sundancer sauce

Smoked Tasmanian Ocean Trout with sweet Bavarian mustard sauce

Whole baked Tasmanian Ocean Trout or Tasmanian Atlantic Salmon with optional tartare sauce

Seared pasture fed Eye fillet marinated in lemongrass, ginger, lime juice and Asian spices

Balmain Bugs with Mango mayonnaise

Spinach, rocket, roasted capsicum, avocado, and toasted sesame seeds

Leafy green salad with mango, avocado, pomegranates, bacon and pecans

Crusty freshly baked bread



### Dessert

Hazelnut meringue and strawberry gateau

Australian Cheese board

Platter of fresh fruit

Coffee and tea

\$110 per person



**Please note that with any of our buffet menus around Christmas time, the desserts can be substituted (at no extra cost) with THE most delicious individual Christmas puddings with Chocolate Grand Marnier mousse inside served with fresh cream.**

### Cocktail Menu 1

Assorted sashimi

Sushi

Seafood pate served with gourmet crackers and crudites

AAA Sydney Rock oysters

Brioche with Smoked Tasmanian Ocean Trout and salmon caviar

Medallions of lobster with a warm honey macadamia and tomato basil dressing

Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast

Cashew and basil tartlets

Jumbo Tiger prawns with a choice of avocado or Sundancer dip

Curry puffs with a Thai cucumber, coriander and peanut dipping sauce

Chicken and lamb sates

Tea and coffee

Belgian shell chocolates

\*NB. For groups of less than 25, the selections above will be reduced

\$85 per person

### Cocktail Menu 2

Duck and Orange pate served with crusty French bread

Smoked salmon and dill dip served with crudites and gourmet crackers

Blue Cheese Mousse served with savoury biscuits and crudites

Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast

Cashew and basil tartlets

Herb cheeses in golden cases

Scallop bites with sweet Bavarian mustard

Chicken and pistachio nut ribbon sandwiches

Herbed Lamb kebabs with garlic mint yogurt

Antipasto plate

Coffee and tea

Chocolates

\$50 per person

Cocktail Menu 3

Pheasant pate served with fresh crusty bread

Duck and Orange pate with fresh crusty bread

Smoked salmon and dill dip served with crudites and gourmet crackers

Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast

AAA Sydney Rock oysters

Sushi

Pasture fed Beef Eye fillet with home- made Béarnaise sauce on crusty French bread

Lamb sates

Chicken sates

\$45 per person

One of our guests once commented whilst enjoying our fine food...



**“ I think I’ve died and gone to heaven!!”**

**Please note that any of our menus are interchangeable and we can then quote according to your choices. We can also liaise with you to design your dream menu.**