

*Chef charge applicable to all buffet menus (3-4hour charge)
Mon to Fri - \$270, Sat - \$285, Sun - \$310

BUFFET MENU

Gold Buffet Menu - \$65 per guest

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
2x Main dishes selected from our buffet menu
2x Salads
Freshly baked sourdough
Tea and coffee station and petite fours



Diamond Buffet Menu - \$78 per guest

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
3x Main dishes selected from our buffet menu
2x Salads/Sides
Freshly baked sourdough
1x Dessert Canapés



Platinum Buffet Menu - \$100 per guest

Premium cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
1x Seasonal fresh fruit platter –
3x Main dishes from Diamond range
2x Salads/Sides
Freshly baked sourdough
2x Chef selection Dessert Canapés



EXTRAS

Platters can be added to any packages (See platters menu)

Canapes can be added:

Gold Range - \$6
Diamond Range - \$6.50
Platinum Range - \$7.50
Dessert Range - \$6.50
Slider Range - \$7.50
Substantial Range - \$9



BUFFET ITEMS

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Charred beef rump, south American chimmi churri, roasted carrots Whole char grilled

Barramundi with Vietnamese noodle salad (GF)

Salmon with crispy skin, bok choy and oyster sauce (GF)

Sous vide beef 2 ways w/ potato puree and red wine jus (GF)

Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)

Salmon croquettes w/ seasonal salad and dill, caper emulsion

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus

Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus

Charred salmon, crispy skin, creamed leek and salsa verde (GF)

Salads/Sides-

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fusilli pasta with chilli, confit garlic, lemon and parsley

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

Gluten Free = (GF)

Vegetarian = (V)

Attracts extra charge = ****