

THE Premium Buffet MENU



How the Buffet meal is served

By choosing the buffet option you have greater choice in creating your menu and have more freedom with your table design, as you do not need to take into consideration the selection of platters being delivered to your tables.

CANAPES

Served on platters upon arrival:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Arancini balls {V}
- Saucy Asian meatballs
- Potato and kumara croquettes {V}
- Smoked salmon with cream cheese on blinis
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

YOUR MAIN MEAL

Served as a Buffet

LAMB, BEEF & PORK SELECTION

Select two of the below options:

- Seared and roasted fillet of beef with Yorkshire pudding, jus and horseradish mayo {C}
- Grilled scotch fillet with a Moroccan crust finished off in the oven {C}
- Roasted pork ribeye with baked apple compot {GF} {C}
- Roasted lamb shoulder stuffed with pinenuts and fresh herbs accompanied with mint and cranberry chutney {DF} {C}
- Glazed champagne ham with apricot served with a soy and seeded mustard with star anise {GF} {DF}{C}
- Croatian macaroni with finely diced beef and tomato base
- Slowed cooked lamb curry with herb dumplings accompanied with basmati rice

CHICKEN & FISH SELECTION

Select two of the below options:

- Bacon wrapped chicken breast on a potato cake with sofrito {GF} {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- Roasted chicken breast served on a bed of citrus risotto with a sundried tomato salsa {GF}
- Seared and baked salmon fillet served on a bed of risotto {GF}
- Pan-fried market fish with a herb crumb on cauliflower puree with citrus, caper and butter sauce

- Rice paper wrapped market fish on risotto cake with a garlic chilli sauce {GF}
- Creamy garlic Tuscan salmon with sundried tomatoes and spinach {GF}

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {V} {GF} {DF}

Please select one of the following:

- Braised harissa chickpea tagine {V} {GF} {DF}
- Pumpkin and pine nut risotto with parmesan {V} {GF}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Mushroom, spinach and ricotta pasta bake {V}
- Spinach and feta cannelloni {V}
- Vegetarian ravioli in a pesto sauce {V}

Please select one of the below options:

- Potato and kumara gratin {V} {GF}
- Roasted garlic potatoes {V} {GF} {DF}{VG}
- Roasted root vegetables {V} {GF} {DF} {VG}

SALAD SELECTION

Please select four of the below options:

- Chickpea and char-grilled vegetables with Moroccan dressing {V} {GF} {DF}
- Greek salad with tomato, feta, olive, cucumber, red onion and a fresh herb dressing {V} {GF}
- Caesar salad with baby cos, egg, bacon and a parmesan dressing {GF}
- Waldorf salad with apple, celery, walnuts and a lemon mayonnaise {V} {GF} {DF}
- Potato with grilled kumara, spring onion and a deli mayonnaise {V} {GF}
- Pasta salad with char-grilled vegetables, chorizo, bacon and a sundried tomato pesto
- Beetroot salad with spinach, roasted pumpkin, feta and caramelised walnuts {V} {GF}
- Cranberry, almond and broccoli salad with a poppyseed dressing {V} {GF} {DF}
- Feta, pomegranate and couscous salad {V}
- Mussel salad with red onion, capsicum and a lemon dressing {GF} {DF}

- Seared tuna salad with green beans, potato, olives and onion {GF} {DF}
- Prawn salad with cherry tomato, avocado and a lemon mayonnaise {GF} {DF}
- Raw fish salad with coconut cream, tomato, cucumber, spring onion and citrus {GF} {DF}
- Quinoa salad with grilled spring vegetables and a herb dressing {V} {GF} {DF}

The meal is served with bread. Our beef, lamb and chicken are sourced from halal certified suppliers.

DESSERT

Served as a Buffet

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of speciality cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

Our house selection of beverages that can be included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.