

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

A selection of eight canapes are served from your guest arrival time until guests are seated:

- Antipasto grazing platter
- Arancini (fillings vary) {V}
- Truffle mac n cheese with Balsamic reduction {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Korean fried chicken with gochujang sauce {GF} {DF}
- Goujons of house panko crumbed fish with tartarê sauce
- Polenta chips with a sundried tomato tapenade {VG} {GF} {DF}
- Eggplant togarashi {VG} {DF}
- Pesto and ricotta pinwheel {V}
- Lamb & cumin croquettes {DF}
- Petite potato cakes with avocado {VG} {GF} {DF}
- Miso mayo tofu with asian pickles {VG} {GF} {DF}

YOUR MAIN MEAL

Served as a buffet with freshly baked bread rolls

Beef, lamb & chicken are halal

CARVERY

Please select two of the following:

- Seared and roasted fillet of beef | Yorkshire pudding | jus & horseradish crème fraîche {DF}
- Grilled scotch fillet with a Moroccan crust finished off in the oven {DF}
- Roasted pork shoulder with almond, apricot & sage {GF} {DF}
- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {GF} {DF}
- Glazed champagne ham with apricot | soy and seeded mustard with star anise {GF} {DF}

You have the option to substitute carvery items with the below options:

- Croatian macaroni | finely diced beef with a tomato base
- Slowed cooked lamb curry with basmati rice
- Lamb ragu shepherd’s pie

CHICKEN & FISH SELECTION

Please select one chicken and one fish from the following:

- Bacon wrapped chicken thigh on a potato cake with soffrito {GF} {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- Roasted chicken thigh served on a bed of citrus risotto with a sundried tomato salsa {GF}

- Lemon pepper seared & baked salmon fillet served on a bed of risotto {GF}
- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce
- Creamy garlic tuscan salmon with sundried tomatoes & spinach {GF}

VEGETARIAN SELECTION

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

Please select one of the following:

- Braised harissa chickpea tagine with apricot, peppers, dried nuts and herbs {VG} {GF} {DF}
- Pumpkin & pine nut risotto with parmesan {V} {GF}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Mushroom, spinach & ricotta pasta bake {V}
- Spinach & feta cannelloni {V}
- Vegetarian ravioli in a pesto sauce {V}
- Roasted butternut squash on a white bean puree with fermented soybean & chilli oil {VG} {DF}
- Char-grilled portobello mushrooms on garlic baby potatoes {VG} {DF}
- Chickpea curry with steamed jasmine rice {VG} {DF}
- Eggplant and capsicum lasagne {VG} {DF}
- Vegetable au gratin {V}

Please select one of the following:

- Potato & kumara gratin {V} {GF}
- Roasted garlic potatoes {VG} {GF} {DF}
- Roasted root vegetables {VG} {GF} {DF}
- Crushed potatoes with herbs & garlic mayo {VG} {GF}

SALAD SELECTION

Please select four of the following:

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

- Butternut squash, brussels sprouts, pumpkin seeds & cranberry salad {VG} {GF} {DF}
- Quinoa with pumpkin {VG} {GF} {DF}
- Grilled carrots on hummus, pinenuts & tahini {VG} {GF} {DF}
- Raw fish with coconut cream, tomato, cucumber, spring onion & citrus {GF} {DF}
- Mussels with red onion, capsicum, lemon dressing {GF} {DF}
- Seared tuna with green beans, potato, olive & onion {GF} {DF}
- Prawn salad & cherry tomato, avocado with marie rose sauce {GF} {DF}

DESSERT

Served as a buffet

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (bite sized sweet treats)

Please select one of the following:

- Apple crumble
- Black forest
- Trifle
- Plum clafoutis
- Tiramisu
- Eton mess
- Sticky date pudding

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight’s Gold, Speight’s Summit Ultra, Export Citrus 2.5% 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.