

Buffet



We love a good gathering, and why not - we have so many days of glorious sunshine each year.

Our menus are designed for guest interaction along with beautiful food. Displayed on our timber tables for a grazing buffet style.





May you always be surrounded by good friends and great food. Our Buffet grazing menus are designed for guest interaction along with beautiful food. Each table comes complete with platters, serving plates and bowls and utensils.

Selection of 3 mains • 3 sides • board

\$49.00 Delivery / \$59 Full Service pp

Selection of 4 mains • 3 sides • board

\$59.00 Delivery / \$69 Full Service pp

Included in menu - Condiments – Gourmet breads • butter • garlic oil

Drop of – Our professional staff deliver and set up the food on your tables with high quality disposable plates / cutlery and napkins ready for your guests. Delivery / pick up fees extra.

Full Service Option – Our professional staff deliver and set up the food on beautiful dishes and choose from our 2.4 tables with elegant black cloths or timber top tables with high quality disposable plates / cutlery and napkins ready for your guests. Staff will stay, serve guests and clean up after service.

Minimum 40 guests



Mains

Fillet Steak • garlic sage pepper • red wine marinade (gf/df)

Pork sausages • caraway seed • cabbage • apple slaw (gf/df)

King Prawn Sautéed in beurre • lemon • chives (gf/df)

Grilled Breast Chicken • burnt lemon • thyme (gf/df)

Soy-glazed pork cutlets • Japanese slaw • honey soy (gf/df)

Grilled salmon • asparagus • lemon relish • dill (gf/df)

Lightly grilled Eggplant • mint • pomegranate (v/gf/df)

Lamb chops • minty soft feta • rosemary

Crispy Skin Barramundi • citrus butter • garlic chives • lemon • thyme

Honey Soy Tofu Steaks • finely sliced zucchini fritter

df -dairy free / gf - gluten free / v - vegetarian / vg – vegan
Minimum 40 guests / Staff & equipment will be charged additionally





Sides

Summer Beetroot • cous cous • roasted pumpkin • feta • rocket • chermoula dressing
Corn & Coriander Slaw • shallot • black sesame • lime dressing
Sweet Potato • Pinenut • red capsicum • shallot • oil dressing
Spiced Roasted Cauliflower • chickpeas • pumpkin • cranberries • almonds • tahini
Chickpea • pumpkin • celery • red capsicum • onion • shallot • sesame oil dressing
Baby Chat Potatoes • red capsicum • slivered almonds • creamy basil mayonnaise
Kale • pumkin • quioa • hemp tahini maple dressing
Classic Caesar • pancetta • sourdough • cos • shaved parmesan • anchovy dressing

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Board

The most incredible board filled with delicious desserts and an assortment of charcuterie and cheeses for everyone! All set up for you to enjoy into the night.

Charcuterie & Cheese board - Selection of cured meats & deluxe cheeses / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / assorted crackers

Dessert Board – selection of petite cakes / slices / tarts and biscuits

