

# Buffet Dinner

**\$78.00**

## TO BEGIN

Canapés – Chef's choice of 2 items

Artisan bread, butter & seasonal dip (V)

## MAIN COURSE

Glazed champagne ham, mustards, house made relish (GF)

One meat dish

One vegetable dish

Two salad dishes

## DESSERT

Chef's choice petit four platters (V)

Tea and Coffee

### ENHANCE YOUR MENU:

Add specialty salmon dish

+\$6.50

*Lime and coconut crusted salmon, pea mint wasabi salsa, lime dressing (GF)(DF)*

## MEAT DISHES

### Lemon and thyme roasted chicken

sundried tomato salsa, green herb mayo (GF)(DF)

### Korean sticky fried chicken

gochujang sauce, kimchi, coriander, crispy shallots (GF)(DF)

### Lamb rump

harissa mint yoghurt, pomegranate, pickled cucumber (GF)

### Slow cooked beef cheek

red wine jus, tomato salsa, feta crumb, leek chutney (GF)

### Beef sirloin

jus, horseradish cream, chorizo crumb, gremolata (GF)

## VEGETABLE DISHES

### Steamed potatoes

dressing (GF)(V)

### Garlic roast potatoes

with garlic mayo (GF)(V)(DF)

### Raz el hanout roasted carrot and kumara

(GF)(V)(DF)

### Potato salad

With olives, capers, red onion, herb vinaigrette (GF)(V)(DF)

## SALAD DISHES

### Brown rice and pumpkin

cranberries, carrots, spinach, blue cheese dressing (GF)(V)

### Barley and sundried tomato

feta, pepitas, spinach, sherry vinegar dressing (V)

### Broccoli and bacon

cannellini beans, edamame salad, sour cream, lemon dressing (GF)(V)

### Mesclun greens

cucumber, cherry tomato, soy lime dressing (GF)(V)(DF)

### Caesar salad

cos lettuce, shaved parmesan, garlic croutes, eggs, bacon, Caesar dressing

### Broccoli and red cabbage slaw

red onion, cranberries, toasted almonds, Dijon mayo (GF)(V)(DF)



## Plated Dinner

**\$78.50**

Artisan bread, seasonal dip & butter (V)

1 set entrée

2 mains – alternate drop

1 set dessert

Tea and coffee

### ENTRÉE

#### Grilled halloumi

roasted beetroot wedges, baby rocket, bee pollen seed dukkah, pomegranate dressing (GF)(V)

#### Market fish sashimi

green nam jim, coconut cream lime caramel, shallots, radish salad (GF)(DF)

#### Beef carpaccio

green vinaigrette, shaved parmesan, rocket, horse radish panna cotta

#### Crispy pork squares

pickled red cabbage, toasted almonds, cress, kimchi dressing

#### Asian style prawn cocktail

market fish, sweet and sour prawns, cucumber and lime kaffir salad, cashew seaweed sprinkle (GF)(DF)

#### ENHANCE YOUR MENU:

Make entrée alternate drop

+\$8.95



*Main and dessert selections on next page*

## MAINS

### Moroccan lamb rump

garlic labneh, roasted chilli honey carrots and kumara, green bean salsa (GF)

### Tandoori spiced chicken

aloo potatoes, spinach mint puree, turmeric onions, pinot jus (GF)

### Pumpkin parmigiana

herb tomato sauce, rocket and fennel salad (V)

### Pork belly

sweet potato cake, buttery parmesan cabbage braise, spiced pear relish, merlot jus

### Beef cheeks

smoked garlic potato whip, peppered crème fraiche, spring pea salsa verde (GF)

### Beef short rib

buttery soft polenta, roasted rosemary portobello mushrooms, eggplant pickle, merlot jus, onion rings

### Lemon chicken

smoked carrot sauce, green herb salad, sausage stuffing, caper red onion relish

### Coconut and cashew crusted salmon

pineapple slaw, lime coconut dressing, sushi cake, furikake sprinkle (GF)  
(+\$3.00pp for this dish)

### Confit chicken legs

prosciutto lemon spinach cake, tahini and green herb dressing (GF)

*All mains are served with seasonal greens (VG)(GF) to the tables*

## DESSERT

### Chocolate mille-feuille

chopped hazelnuts, coffee caramel mousse, candied oranges (V)

### Almond tart

roasted apples, honey mascarpone, spiced apple reduction (V)

### Deconstructed cheesecake

plum jelly, gingernut crumb, lemon cream cheese, frangelico syrup (GF)(V)

### Molten chocolate lava cake

berry compote, baileys cream, chocolate wafer (V)

*Entrée selections on previous page*



## Shared Plates

**\$77.50**

### TO BEGIN

Canapés – Chef's choice of 2 items

### MAIN COURSE

Two main dishes

One side dish

Two vegetable dishes

### DESSERT

Chef's choice petit four platters (V)

Tea and Coffee

## MAIN DISHES

### Twice cooked pork belly

creamy mustard cabbage, granny smith, cider jus (GF)

### 12-hour rosemary sumac lamb shoulder

lemon cannellini bean puree, pomegranate, parsley salad

### Chimichurri pork loin

carrot miso puree, fennel salsa, jus (GF)

### Slow cooked beef cheek

sundried tomato thyme salad, mushroom ketchup, parsnip crisps

### Chinese poached chicken

shiitake sauce, pickled daikon carrot salad, coriander, crispy shallots (GF)(DF)

### Baked market fish

saffron mayo, caper relish, baby rocket (GF)

### Cauliflower cheese steak

Garlic sourdough crumb (V)

## SIDE DISHES

### Duck fat roasted potatoes

umami truffle butter, herbs (GF)(V)

### Roasted seasonal root vegetables

olive oil, dukkah (GF)(V)(DF)

### Potato gratin

parsley and lemon dressing (GF)(V)

### New potato salad

Gherkins, capers, dill, chorizo, egg, creamy lemon dressing

### Steamed baby potatoes

tabasco mayo (GF)(V)(DF)

### Triple-cheese soft polenta

sage, parmesan, cream cheese, aged cheddar (GF)(V)

## VEGETABLE DISHES

### Caesar salad

iceberg wedges, Caesar dressing, egg, parmesan, croutons (V)

### Beetroot and rocket

feta, crispy chickpeas, almonds, pomegranate (GF)(V)

### Rainbow quinoa

cucumber, carrot, red cabbage, edamame, ginger soy dressing (GF)(V)(DF)

### Winter vegetable salad

lentils, carrots, kumara, parsnip, spinach, lemon curry yoghurt dressing (V)

### Charred broccoli salad

kale, red onion, toasted sesame dressing, seed sprinkle (GF)(V)(DF)

