

Buffet

Minimum 20 pax

- \$50pp
Two protein, three salad/vegetable
Warm bread rolls and butter
- \$60pp
Three protein, three salad/vegetable
Warm bread rolls and butter

Meat Proteins

Citrus and ginger glazed ham on the bone
gf df

Twice cooked pork belly, carrot, apple,
crackling *gf df*

Mustard herb crusted beef rump (served
medium) *gf* df*

Braised beef brisket, red wine demi-glace *gf df*

Korean rear seared beef sirloin, pear, sesame,
soy *gf df*

Free range chicken breast, lemon, thyme
cream reduction *gf*

Za'atar rubbed chicken thigh, caper, sundried
tomato, labneh *gf df**

Vege Proteins

Spinach and ricotta cannelloni, three cheese
bechamel

Potato gnocchi, spinach, mushroom,
parmesan *gf df**

Dessert – add \$10pp

Assorted dessert buffet
(e.g. mousse, pavlova, fruit salad, etc)

Selection of bite sized sweet slices and fresh
fruits

Vegetables

Maple sesame glazed carrots and courgettes
gf df

Roast baby potatoes, garlic, thyme, whipped
butter *gf*

Oven roasted root vegetables, Moroccan
spices *gf df*

Potato gratin, garlic, cream, parmesan *gf*

Salads

Roast red pepper pasta salad, chorizo, baby
spinach, parmesan *gf* df**

Pesto, sundried tomato pasta salad, basil,
olive, capers *gf* df**

Rainbow slaw, sesame dressing

Waldorf salad, apple, celery, grapes,
mayonnaise, candied walnuts *gf df*

Classic green salad, lettuce, tomato,
cucumber, radish, pickled carrot

Twice cooked beetroot and quinoa salad, feta,
edamame, citrus

gf – gluten free | *df* - dairy free |

* - on request