



DESIGN-YOUR-OWN BUFFET MENU

\$26+GST PER PERSON - SELECT 2 MAIN DISHES + 2 ACCOMPANIMENTS

This menu allows you to pick and choose the menu items to create a smorgasbord buffet feast for your guests. To add more choice, \$4 per person for each menu item will be charged.



MAIN DISHES

SEAFOOD

- Fresh chilled prawns & oysters on ice with a side of seafood dipping sauce
- Barramundi fillets oven-baked with a local kumquat butter

ROAST

- Tender pepper roast beef served with assorted mustards [GF]
- Rosemary encrusted roast lamb served with mint sauce [GF]
- Succulent pork roast served with apple sauce
- Traditional roast turkey with cranberry sauce
- Honey glazed smoked ham [GF]

Legend: [V] - Vegetarian, [VGA] - Vegan, [GF] - Gluten-Free

ASIAN

- Indian butter chicken with pumpkin garnished with fresh coriander
- Thai green chicken curry with coconut green peas, bamboo shoots, basil
- Indonesian beef rendang with chat potatoes and peas
- Pork belly slow-cooked in sweet chili and lime set upon Asian green





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MAIN DISHES

MEDITERRANEAN

- Pesto basilico sauce & baby spinach with pasta [V] [VGA]
- Baby back pork spare ribs marinated in an Italian spicy sauce [GF]
- Moroccan grilled chicken breast upon couscous, roasted eggplant & pumpkin
- Carbonara tortellini mixed mushrooms & smoky bacon
- French chicken provencale, white wine, roasted capsicum, tomatoes, olive oil
- Spanish Chorizo caponata with eggplant, tomatoes, celery and parsley
- American style chicken parmesan

Legend: [V] - Vegetarian, [VGA] - Vegan, [GF] - Gluten-Free

ACCOMPANIMENT

Vegetarian

- Mediterranean grilled vegetables of squash, zucchini, eggplant, capsicum [V] [GF]
- Creamy cauliflower & broccoli bake topped with cheese
- Country style steamed vegetables [V] [GF] [VGA]
- Baby chat potatoes baked in olive oil, dill, and capers [VGA]
- Hasselback potatoes with prosciutto and sage [GF]
- Creamy scallop potato bake with cheese
- Roast vegetable trio of pumpkin, carrots, sweet potato





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ACCOMPANIMENT

ASIAN

- Wok tossed Asian greens and stir fry vegetables
- Aromatic white jasmine rice
- Filipino style fried noodles
- Nonya style fried rice (Malaysian flavours with vegetables and meat)
- Vegetable curry with carrots, green capsicum, celery, peas, baby corn **[VGA]**
- Twice cooked pork belly in Chinese 5 spices
- Massaman curry slow cooked lamb shanks

***Other rice dishes available such as risottos, pilafs, wild rice, brown rice etc.*

SALADS

- Mixed green leaves garden salad, cherry tomatoes, red onion, carrots, beet
- Fresh classic coleslaw, whole egg mayo, purple cabbage, carrots, spring onions, **[V]**

ACCOMPANIMENT

SALADS

- Modern Greek salad, feta cheese, Kalamata olives, green stuffed olives continental cucumbers, solanato tomatoes **[V]** **[GF]**
- Creamy potato salad with smoked ham & whole eggs
- Mediterranean potato salad with fresh basil leaves, snow peas, asparagus, sundried tomato **[V]** **[GF]**
- Thai style salad with rice noodles, marinated grilled beef, fresh coriander, basil, and mint **[GF]**
- Mexican style pasta and four bean salad in vinaigrette **[V]** **[GF]** **[VGA]**
- Creamy pasta salad with leg ham, sweet peas, corn, red capsicum
- Tri coloured quinoa salad with roasted pumpkin, eggplant, fresh baby spinach **[V]** **[VGA]** **[GF]**
- Nicoise salad (cos lettuce, tuna or smoked salmon, red potatoes, green beans and black olives) **[GF]**
- Sweet chilli chicken salad, chickpeas, sweet potato, butter lettuce
- Local market-style paw-paw salad topped with cashew nuts **[V]** **[GF]** **[VGA]**





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BUFFET PRICE INCLUDES:

- Delivery and collection of food and catering equipment (Buffet tables, chafers, warmers, serving utensils, plates, cutlery etc.). No staff onsite for service
- Buffet available for guests for up to 2 hours
- Food served in silver chafers with warmers
- Condiments & dressings (including salt & pepper) ready on the buffet
- Stainless steel cutlery, napkins, ceramic plates ready on the buffet

EXTRA COSTS:

- Uniformed staff for plate clearing at their tables (additional staff is to be hired if beverage clearing is required)
- Cleaning of service areas used and rubbish removal (pertaining to food only)

DISCLAIMER:

- Price does not include waitstaff onsite. Waitstaff are \$6 per person.
- All prices are subject to GST to be added.
- Minimum numbers apply pending overall booking details.
- Extra charges apply for pre-set items (cutlery, napkins, glasses, etc).
- Extra charges apply for beverage service and table service for drinks.
- Menu ingredients and dishes may change due to seasonality and availability of products.
- Basket of baked bread rolls with butter portions add \$1.50 per person.
- More menu items can be provided upon request
- Our chef can create special dishes to suit a theme or dishes from a specific country or even time era.
- Extra charges apply for special dietary requirements
- Additional charges may apply pending venue facilities and provision of providing catering services.
- Prices may vary based on supplier costs.

